TODAY'S BEEF: TODAY'S WOOD:

MEAT - FROM FLOCK & HERD		Charcuterie Board by Cobble Lane	15.50
Fillet Steak Strips Avocado, Sweetcorn & Chipotle Salsa, Shaved Truffle	18	Bresola, Wagyu Salami, Copa, Lamb Salami, Islington Saucisson, Fennel Salami, Kabanos	
Braised Lamb Croquette Orange and Balsamic Redution	7.95	Free Range Chicken Wings Sticky Bourbon Glaze	7.95
Mild Goat Curry Slow Cooked in Thyme, Rosemary with Lentils	8.25	Exotic Meat Balls (Zebra, Ostrich, Kangaroo) Ask Server For Week's Special (GF)	7.75
Free-Range Chicken Bites Honey & Mustard Dip (GF)	6.95	Wagyu Beef Sliders Shiitake Mushrooms & Onion Confit, Ogleshield Cheeese, Bacon Mayonnaise, Shaved Truffle	16.95

SEA - CAUGHT & DELIVERED BY MARRFISH			
Prawn & Crab Cakes With a Dill Caper Cream	7.95	Miso Wild Salmon Bed of Samphire, Manuka Drizzle	11.95
Smoked Mackerel Pâté Rustic Bread	7.25	Crispy Fried Squid Fresh Chilli & Spring Onion, Lemon Aoili	7.75
Grilled Octopus Black Bean & Pear Glaze	14.95	Grilled Prawn Skewers Garlic and Chilli & Oil	8.50

LAND - BY MOTHER NATURE			
Artichoke, Spinach and Parmesan Dip Rustic Bread	7.95	Hand Cut Sweet Potato Chips Truffle Salt, Home Made Mayo	3.95
Tenderstem Brocolli Garlic Oyster Sauce	4.25	Thick Cut Chips Skin on	3.75
Vegan Medley Lentils, Boodles, Quinoa, Pumpkin Seeds, Lentils, Honey Roasted Beetroot, Plum & Soy Dressing (GF, V, Ve)	7.95	Nocellara Olives Green Olives (GF, V, Ve)	3.95
		Rustic Bread	3.50
Mushroom & Truffle Sliders Topped with Guacamole and Roasted Red Pepper Salsa	9.95	Freshly Baked	

CHEESE - BY CARRON LODGE			
Honey Glazed Goat's Cheese Medallion Crumbed Medallion, Honey Drizzle (V)	6.95	Buratta With Sun Dried Tomatoes	8.95
Buffalo Mozzarella Plum Tomatoes, Basil Pesto, Roasted Pine Nuts (GF) (V)	6.95	Cheese Board by Carron Lodge Lancashire Blue, Charcoal Cheddar Briquette, Buffalo Milk Cheddar, Tomme De Savoie, Smoked Goats Cheese	14.95

SPECIALS