

..... *SOMETHING TO NIBBLE*

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|---|------|---------------------------------------|------|--|------|
| Homemade Duck Spring Rolls with Ponzu Emulsion | 4.00 | Warm Bread with Truffle Butter | 3.00 | Truffle Popcorn | 2.00 |
| Marinated Olives | 3.50 | | | Mini Fishcakes with Citrus Mayonnaise | 3.50 |

..... *TO START*

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|--|------|--|------|--|------|
| Pig Cheek "Nuggets" | 7.00 | Smoked Haddock Risotto | 8.00 | Crispy Hens Egg | 6.50 |
| with smoked mayonnaise & cucumber salad | | with saffron, braised leeks and soft poached egg | | with mushroom puree, roasted butternut squash & herb salad | |
| Scotch Duck Egg | 7.50 | Warm Smoked Eel Salad | 9.50 | Potted Salt Beef Brisket | 7.00 |
| with curry mayonnaise | | with cauliflower puree, pickled beetroots, crispy kale & roasted almonds | | with grain mustard, cornichons & grilled ciabatta | |
| Crispy Ham Hock Croquettes | 7.00 | | | | |
| with cranberries, homemade Piccalilli & herb Salad | | | | | |

..... *THE MAIN*

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| No. 12's "BB" Burger | 15.50 | Pan Fried Line Caught Cod | 19.50 | Chargrilled Pork Cutlet | 19.00 |
| with maple cured smoked bacon, cheddar cheese, chips & tomato, chilli relish | | with roasted salsify, pea puree, heritage beetroots & watercress emulsion | | with carrot & anise puree, braised puy lentils & truffle sauce | |
| Beer Battered Haddock | 15.00 | Wild Mushroom & Truffle Risotto | 16.50 | Pan Fried Turbot | 21.50 |
| with pea puree, tartar sauce & hand cut chips | | with parmesan shavings & pea shoots | | with spiced tiger prawns, braised baby fennel & red wine jus | |
| Poached Chicken Breast | 18.50 | Venison Bolognese | 17.00 | | |
| with potato fondant, mushroom puree, spinach & truffle sauce | | with orzo pasta, savoy cabbage & parmesan crisps | | | |

OFF THE GRILL

Served with hand cut chips, confit tomatoes on the vine and one of the following;

Peppercorn Sauce, Béarnaise, Truffle Sauce, Foie Gras Butter £2 supplement

Fillet 220g 30.50

The leanest and tenderest of all the steaks, fillet is very popular and is well suited to any degree of cooking

Sirloin 280g 28.00

From part of the cow that doesn't do much work so is tender with good marbling, don't be afraid of the strip of fat on the top.... It's delicious

Cote Du Boeuf 1.1kg!!!! 65.00

This beast of meat is cut from the ribeye. It's a real show stopper!! Comes on the bone which adds to the succulent flavour. This is perfect shared between 2, and if you're feeling very hungry your welcome to have it on your own if you fancy a challenge!

Please allow chef 45 minutes to cook this medium rare and more time for more cooked.

Ribeye 300g 29.50

Chefs favourite, eye of fat running through the meat, which when cooked melts & adds amazing flavour & stunning marbling. Chef recommends medium rare

All our beef is sourced from the Lake District Farmers
www.lakedistrictfarmers.co.uk

..... *ON THE SIDE*

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| Mash | 4.00 | Hand cut chips | 4.00 | New Potatoes | 4.00 |
| Honey Roasted Heritage Carrots & Kale | 4.00 | Grilled Mushrooms & Chorizo | 4.00 | Cauliflower Gratin | 4.00 |
| Steamed Spinach | 4.00 | Homemade BBQ beans | 4.00 | Green salad | 4.00 |
| Roasted Salsify & Bacon | 4.00 | | | Rocket, parmesan & balsamic salad | 4.00 |

Dishes may contain Allergens, please speak to your server