



BREAKFAST

till' 1pm

SMALL BOWLS

- Porridge (v) | seasonal fruit compote 3
- Granola (v) | yogurt, fresh berries, warm honey 4

ON TOAST

- Smashed Avocado (v) | chilli, smashed avocado, micro coriander, eggs your way, sourdough toast 6
- Belly Bacon | belly bacon, grilled cherry tomatoes, eggs your way, sourdough toast 6
- Thyme Roast Mushrooms (v) | thyme roast field mushrooms, thyme oil, crème fraîche, sourdough toast 5

LARGE PLATES

- The Butcher | back bacon, sausages, stornoway black pudding, potato scone, eggs your way, roast field mushrooms, grilled tomato, baked beans, farmhouse toast 10
- The Apprentice | a smaller version of the butcher 7
- The Gardener (v) | avocado, grilled halloumi, potato scone, eggs your way, roast field mushrooms, wilted spinach, grilled tomato, baked beans, farmhouse toast 10
- Clockworks | back bacon, stornoway black pudding, poached eggs, hollandaise, toasted english muffin 8
- Benedict | house brined ham hock, poached eggs, hollandaise, toasted english muffin 7
- Baron | house potato rösti, smashed avocado, streaky bacon, poached egg, hollandaise 8
- Aristocrat (v) | wilted spinach & red peppers, house potato rösti, poached egg, hollandaise 7
- Waffles 6
- | vanilla waffle, nutella, strawberries, whipped cream (v)
- | vanilla waffle, crispy belly bacon, maple syrup
- | blueberry waffle, fresh berries, seasonal berry compote (v)

| everything you see on this menu is sourced locally and prepared in house, allergen sheets are available upon request |





Spring '19

from 1pm

BOARDS

Ploughman's stornoway black pudding bon bons, ham hock, vintage cheddar, piccalilli, onion chutney, artisan bread	12
Meze (v) cauliflower hummus, olives, halloumi, roasted nuts, roast peppers, pickled cucumber, frickles, pitta	11

SMALL PLATES

Seasonal Soup (v/vv) artisan roll, butter	4
House Rub Chicken Wings buffalo sauce, blue cheese sauce	5/9
Wild Mushroom & Barley Risotto (v) Pickled enoki mushrooms, mint, spinach & coriander pesto, parmesan crisp	6
Stornoway Black Pudding Bon Bons vintage cheddar, leek, roast garlic aioli	6
Ham Hock & Rösti garden smashed peas, poached egg, honey mustard glaze	6.5
Mussels & Cider craft cider, streaky bacon lardons, leaks, cream	7/10

LARGE PLATES

Ribeye Steak 8oz steak, peppercorn sauce, confit onion, smoked tomato, hand cut chips	19
Pressed Pork Belly cauliflower puree, roasted carrot, spiced pork stuffed onion, sweet potato fondant, crackling, jus	14
Supreme Shepherd's Pie slow roasted lamb shoulder, mash, crushed peas, parmesan, breadcrumb	12
Chicken Breast sweet potato and sweetcorn chowder, creamed mash, coriander & herb dressing, crispy capers	12
The Works Burger 8oz pattie, mature cheddar, streaky bacon, gherkins, shredded iceberg, burger sauce, house slaw	12
Haddock & Chips craft ale batter, pickled baby shallots, smoked rock salt, house tartare, hand cut chips	10
Featherblade Scouse braised featherblade beef, pickled beetroot, crusty bread	10
Cauliflower Steak (v/vv) spinach & coriander pesto, crisp cauliflower leaves, cauliflower hummus, sweet potato	9

SIDES

seasonal root vegetables	mash	3
hand cut chips	house salad	
sweet potato wedges	peppercorn sauce	

DESSERTS

Camp Fire Cheesecake biscuit base, caramel cheese filling, chocolate soil, torched marshmallow	7
Toffee Apple Pudding bread pudding, toffee apples, caramel ice cream	5
Duck Egg Custard Tart orange jam, vanilla ice cream	6
Chocolate Hot dog deep fried brioche doughnut, peanut butter, candy orange, grenache, honeycomb, ice cream	9
Cheese (v) selection of Liverpool cheese company cheeses, onion chutney, crackers, biscuits, grapes	10

