

THE HUNTER'S MOON

Sunday Sample Menu

Amaretto Sour	14
Axia Cosmopolitan	14
Aged barrel Negroni	13
House pickles, herb rémoulade (v)	6
Homemade focaccia, Capezzana (v)	4
Boquerones, gordal olives & guindillas	7
Korean popcorn chicken, gochujang mayonnaise	9
Pork short rib raviolo, tarragon & Dijon sauce	15
Cep mushroom soup, gruyère crouton, chives (v)	11
Fillet steak tartare, beef fat toast, 'nduja mayonnaise, hens' yolk	18
Scallop ceviche, blood orange, buttermilk dressing, curry leaves, chilli	18.5
Halibut grenobloise, brown butter, capers, parsley	31
Roast stone bass, warm tartare sauce, green beans	24
Tagliatelle, shallot cream, J, chives (v)	22
Aged sirloin of beef, horseradish, carrot puree	28
Gloucester old spot pork belly, caramelised apple sauce	26.5
Roast cauliflower steak, parsnip puree, mushroom velouté (v)	23
Butter roast cornfed chicken breast, smoked bacon, bread sauce <i>(all served with roast potatoes Yorkshire pudding, greens and gravy)</i>	24
Honey glazed carrots	6.5
Three cheese baked cauliflower	9
Pork, sage & black pudding stuffing	7.5
Winter tomato salad, whipped burrata, apple balsamic	10
Sticky toffee & banana pudding, vanilla ice cream	13.5
Bramley apple crumble, custard, vanilla ice cream	10
Dark chocolate crémeux, cherries, white chocolate ice cream	12
Kirkham's Lancashire, Stichelton, Baron Bigod, quince & crackers	15

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.