



*This weeks recommended pre dinner drink – Vermut over ice*

**BRANCASTER OYSTERS**, charred lemon. Sobrasado, Tabasco, Mignonette x6 **£15.50**  
x12 **£28.00**

### STARTERS

**Chicken liver parfait**, waffle, red onion puree, pickled walnut, apple, cider reduction, sage **£11.00**  
**Smoked haddock fishcake**, Thai curry sauce, fermented chilli, lemon oil **£10.50**  
**Pressed ham hock**, bread, cucumber relish, bacon butter **£10.50**  
**Beetroot tartare**, horseradish, beet gel, pickled beets, crème fraiche **£10.00**  
**Pigeon**, peas, bacon, maple, oyster mushroom, leg & black pudding fritter **£10.50**  
**Crab salad**, brown crab emulsion, kohlrabi, vadouvan granola, curried raisin puree **£11.00**

### MAINS

**Cod fillet**, celeriac risotto, sage, capers, crab oil, potato crisp, caviar **£28.00**  
**Salsa verde monkfish** **£29.00**  
Pancetta, fondant potato, pickled shallots, cabbage, red wine reduction  
**Ribeye steak**, **£35.00**  
Café de Paris butter roast onion, tomato & smoked garlic confit, chips, watercress & rocket salad  
**Roast cauliflower steak** **£24.00**  
Thyme & smoked paprika, potato puree, leeks, cauliflower fritter, smoked dapple cheese  
**Chicken** **£26.00**  
Confit leg & Gruyere potato puree, foraged mushrooms, broad beans, haricot puree, tarragon sauce  
**Cheese & bacon burger** **£20.00**  
Tomato chutney, 'Ghostship' onions, iceberg, bacon mayonnaise, fries, slaw  
**Ghostship ale battered fish & chips**, minted crushed peas, tartare sauce **£18.00**