

Menu

Starters

Sage & onion milk loaf, cultured butter & olive oil and balsamic	£6
Cobble Lane coppa ham with celeriac remoulade & cornichons	£14
Torched mackerel, pickled vegetables, bouillabaisse, saffron oil	£15
Seasonal terrine with piccalilli, dried fruit purée, beer pickled shallots	£14
Roasted beetroot, goats curd, sauce verte, toasted seeds & pinenuts	£12
Mushroom & celeriac soup with truffle crème fraîche, crusty baguette	£10
Steamed mussels, white wine, shallot, garlic cream & fresh parsley	£12 £20

Mains

Confit Sladesdown duck leg braised red cabbage, celeriac purée, black pudding & potato terrine, duck jus	£26
Steak frites bavette steak with pomme frites & green peppercorn sauce	£20
Shepherd's pie buttery mashed potato, sherry vinegar glazed carrots, salsa verde, lamb jus	£24
Roasted crown of Yorkshire grouse confit leg croquette, buttered savoy cabbage, pickled blackberries, port jus	£40
Aged parmesan gnocchi roasted pumpkin, pickled chanterelles, kale, blue cheese sauce, toasted seeds	£25
Whole lemon sole - to share spinach, samphire, brown crab bisque, dashi seaweed buttered new potatoes	£50
Pan roasted cod pomme purée, caramelised onion, buttered leeks, smoked pancetta, fish velouté	£32
Spicy fried chicken burger mixed slaw, paprika yoghurt, pickled onion, chilli sauce	£15
Baythorne's beef burger Vegetarian Option Available lettuce, tomato, monterey jack cheese, crispy shallots, sriracha & bbq sauce	£11

Snacks

Truffle pecorino mixed nuts	£4.50
Salt & pepper cashews	£4.50
Fried & salted giant corn	£2.50
Pitted gordal olives	£5.90
Pitted kalamata olives	£5.90
Saucisson sec	£6.90

Sides

Fine green beans, preserved lemon & toasted almonds	£6.50
Mixed leaf salad, shallots chives & french dressing	£5.50
Dashi seaweed buttered new potatoes	£6.50
Pomme frites	£5
Pomme purée	£5

Cocktails

Negroni bombay, campari, martini rosso	£13
Cherry Bakewell spiced rum, cherry, almond	£13
Kir Royale cremant, crème de cassis	£16
Gin Martini bombay, martini, olive	£16