

THE QUARTERHOUSE

APERITIFS & COCKTAILS

Mauresque Ricard pastis, almond, star anise	7
Elderflower Bellini St. Germain, prosecco, apple, mint	8.5
Aperol Spritz Aperol, prosecco, soda, orange	8.5
Rhubarb Negroni Stormy Bay Rhubarb, Lillet Rosso, Aperol	9

NIBBLES

Lovingly artisan bread, salsa verde (v)*	per person	2.5
Marinated olives (v/gf)*		5
Maple salted walnuts (v/gf)*		4
Pickled cockles (gf)*		4
Oysters	each	4
Natural or Bloody Mary	half-dozen	20

PLATTERS

Smokehouse Board: selection of cured and smoked charcuterie, Port of Lancaster smoked salmon, pickled cockles, chilli jam, artisan bread	20
Vegan Board: sweetcorn fritter, homemade vegan blue cheese, pickled vegetables, salsa verde, nut hummus, olives, bread (v)	16
Cheese Board (3/5): choice of local cheeses, homemade parkin, artisan crackers, pickled grapes and cherries, sugared and spiced nuts	12/15

SMALL PLATES

Perfect for sharing. As a guide we recommend ordering between four and seven dishes to share between two people.

Chargrilled watermelon, bulgar wheat, pomegranate molasses and seeds, coriander (v)*	7.5	Fillet of 21-day salt-aged Cumbrian beef (5oz) asparagus, lovage pesto, pickled walnut (gf)	25
Wild mushrooms, butternut squash puree, polenta galette, saffron shallots (v)*	8.5	Wild Morecambe Bay seabass, king scallops, lemon and parmesan risotto, samphire (gf)	16
Vodka and beetroot cured salmon gravadlax, house-made beetroot kimchi, (gf)*	10	Breast of local duck, sautéed wild mushroom and spinach, port and maple jus (gf)	16
Marinated courgette salad, lemon, basil oil toasted pine nuts (v/gf)*	8.5	Heritage carrots, pistachios, herb oil. celeriac and cashew nut hummus (v/gf)*	7.5
Port of Lancaster smoked stilton whip, quince pickled grapes, walnuts, honey and walnut crackers*	9	Aubergine schnitzel, Provençal sauce, crispy capers (v)*	9.5
Lancashire pork scrapple, Lyth Valley black pudding, spiced blackberry ketchup, balsamic onions*	10	Warm potato and tenderstem broccoli salad, lemon and mint dressing, toasted seeds (v/gf)*	7
Pulled Cumbrian lamb, romesco sauce, feta, rocket, toasted almonds (gf)**	11.5		

Please notify staff of any allergies. (v) = vegan; (gf) = gluten free

LARGER PLATES

21 day salt-aged sirloin of Cumbrian beef (10oz) confit tomatoes, sautéed mushrooms, salsa verde (gf)	30
Surf and Turf: aged sirloin of Cumbrian beef (10oz) crevettes, king scallops, salsa verde (gf)	38
Fish of the day (Price and availability according to the market)	--

EARLYBIRD

*Served Tuesday, Wednesday, Thursday
5 till 6*

1 nibble + 2 small plates for £18

*Choose any dishes marked *
£4 supplement on dishes marked ***