

Nocellara de Sicilia olives	4.5
Triple cooked duck fat chips, curry aioli	6
Roasted Padron peppers, Cornish sea salt	6
Cumbrian spiced hotdog, onion jam, pickled cabbage, piccalilli	9.5
SEH spiced fried chicken, lime & chilli yoghurt, pickles	9
“Bloody Mary” Beef tartare, yolk jam, pickled radish, sourdough	9.5
Raw scallops, lime, smokey avocado, wasabi seeds	9.5
SEH Mac & Cheese, shaved mushroom	9.5
<i>Add black truffle, supplement +15</i>	

Steaks

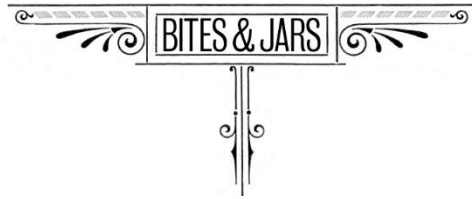
(not served between 3pm – 6pm)

40 day aged, native Cumbrian ribeye	37
50 day aged, native Cumbrian sirloin	35
45 day aged, Buccleuch Estate côte de boeuf (for two)	86

Cooked over charcoal, served with mixed leaf salad, duck fat chips
and béarnaise or peppercorn sauce

Discretionary service charge of 12.5%

Please ask a member of management for further information
on ingredients in our food which contain allergens



British and European cheeses
(Served with spiced pear and golden raisin chutney)

3 pieces 10.5 / 5 pieces 16

Goat: *Dorstone, Golden Cross*

Soft & Semi-hard: *Alex, Vacherin*

Hard: *Isle of Mull Cheddar, Cornish Yarg, San Andrea*

Washed: *Taleggio di Val Brembana, Pont l'Eveque*

Blue: *Colston Bassett Stilton, Beauvale, Cashel Blue*



A selection of coffees & teas

(All at 4.50)

Chamomile, Earl Grey, English Breakfast, Green & Jasmine,
Fresh Mint

with hazelnut financiers, vanilla Chantilly



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