

DINNER

SNACKS FOR THE TABLE

Hummus, dukkah, flatbread	5.5
Honey mustard baby sausages	5.5
Salt & pepper squid, chilli, lime, coriander	6
Scotch egg, HP sauce	6

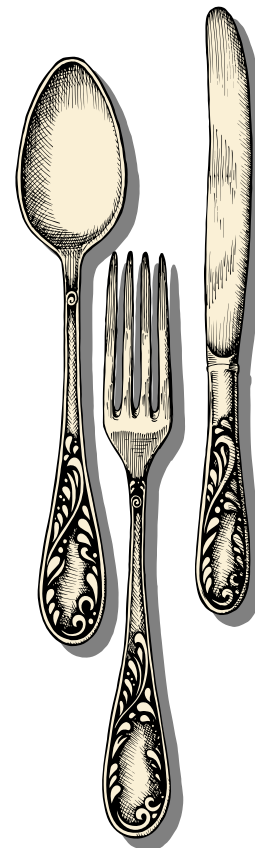
STARTERS

Seasonal soup	5
Potted duck, black pepper, cornichons, toast	7
Creamed wild mushrooms on toast, hazelnuts, poached egg	7
Citrus cured salmon, horseradish, dill, crème fraîche	7.5
Cornish crab cake, brown crab mayonnasie, lemon	7.5

SIDES

Fries Rosemary salt	3	Buttermilk mashed potato	3.5
Hand cut chips, spiced ketchup	3.5	Crushed potatoes, shallots & parsley oil	3
Seasonal greens	3.5	Caesar salad	4

The Case is Altered



MAINS

Grilled gammon steak, grilled tomato, Burford brown egg, spiced ketchup, fries	12.5
Barnsley lamb chop, crushed potatoes, Salsa verdi	15.5
Cauliflower & chickpea curry, lime coriander, chilli, steamed rice	12
Pie of the day, buttermilk mash, seasonal greens	12.5
Cornish mussels, cider, parsley & cream	13
280g dry aged ribeye, tomato, watercress, green peppercorn sauce, chips	22.5
Beer battered fish & chips, mushy peas tartare sauce & lemon	12
Case is Altered cheeseburger, pickle, onion, tomato, gem, house sauce & fries	12.5
Confit duck leg, braised lentils, celeriac, smoked bacon, sherry vinagar	14.5

DESSERTS

Chocolate brownie, vanilla ice-cream	6
Crème brûlée, shortbread	6
Sticky toffee Pudding, vanilla ice cream, toffee sauce	6
Ice cream & sorbet selection	2 per scoop
Mrs Kirkhams Lancashire cheese, chutney, crackers	5

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

