

We work with local North-West producers to source the best produce and ingredients. Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

We trust you'll be delighted with the service and if so, a 12.5% discretionary service charge will be added to your bill. All prices include VAT.



## To nibble

Buttermilk fried chicken, 337 kcal <i>Chimichurri</i>	8	Cauliflower fritters, 721 kcal (Vg) <i>Maple, sesame, spring onion</i>	8.50
Marinated Gordal olives, 204 kcal	4.50	Artisan sourdough, 636 kcal (Vg) <i>Honey, smoked butter</i>	6.50

## To start

Cured & smoked salmon, 471 kcal <i>Kohlrabi, lemon, dill</i>	14.50	Chicken liver parfait, 521 kcal <i>Spiced pear chutney, brioche</i>	12.50
Celeriac velouté, 498 kcal <i>Seared scallops, black pudding</i>	16.50	Salt baked beetroot, 308 kcal (V) <i>Pickled beetroot, hazelnut, seaweed &amp; wasabi emulsion</i>	12.50
Beef tartare, 482 kcal <i>Garlic, anchovy, parmesan, yolk puree</i>	15.00		

## To follow

Pan seared seabass, 808 kcal <i>Warm tartar sauce, peas, mussels</i>	24.00	Spiced Lamb rump, 1282 kcal <i>Aubergine, fondant potato, crispy shoulder, feta &amp; olive</i>	29.00
Sea trout, 723 kcal <i>Charred leek, cauliflower puree, pea</i>	21.00	Glazed aubergine, 782 kcal (V) <i>Romesco, edamame beans, sesame &amp; garlic</i>	22.50
Chicken breast, 1085 kcal <i>Broccoli &amp; goats' cheese Pithivier, pancetta, pine nut crust</i>	22.50	Leek & saffron risotto, 865 kcal (V) <i>Pommery mustard, smoked brie</i>	21.00

## Grill and sauces 28-day Himalayan dry salt aged beef served with confit onion

8oz Fillet, 982 kcal	39.00	Café de Paris butter, 421 kcal	4.00
10oz Ribeye, 1295 kcal	36.00	Peppercorn sauce, 124 kcal	4.00
16oz Chateaubriand, 1946 kcal	80.00	Red wine jus, 108 kcal	4.00

## Accompanied by

Skinny Fries, 527 kcal (Vg) <i>Add parmesan &amp; truffle</i>	7.00 1.50	Rocket & tomato salad, 421 kcal <i>Parmesan, pinenut, balsamic</i>	7.50
Caesar salad, anchovies, parmesan, 523 kcal	8.00	Roasted carrots, maple & thyme, 421 kcal (Vg)	6.00
Green beans, sesame, chili, garlic, 362 kcal (V)	6.50	Roasted new potatoes, smoked sea salt, 469 kcal (Vg)	6.50

## To finish | Sweet wine & fortified (Find the perfectly paired wines & ports below to compliment your dessert)

Frangipane Tart, 498 kcal <i>Rhubarb, caramelised white chocolate</i>	11.00	Muscat de Frontignan, Château de Stony (50ml)	5.50
Dark chocolate fondant, 562 kcal (V) <i>Hazelnut parfait, burnt orange</i>	12.00	Ferreira Quinta do Porto, Vintage 2017 (50ml)	17.00
Vanilla Crème brûlée, 472 kcal <i>Honey, passion fruit, mango sorbet</i>	11.00	Gewurztraminer Grand Cru, Clos St. Landelin (50ml)	9.00
Organised fruit mess, 468 kcal <i>Meringue, mascarpone cream, mint syrup</i>	11.00		
Five cheeses selection, 721 kcal <i>Grapes, chutney, sourdough crackers</i>	16.00		

