

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 <i>Chimichurri</i>	5.50	Potato & rosemary sourdough (Vg)	4.00
Padron peppers (Vg) <i>Rosemary sea salt</i>	5.50	Smoked cheddar, leek & grain mustard arancini (V)	4.50
		Mixed marinated olives (Vg)	4.50

To Start

Cured & smoked salmon <i>Kohlrabi, lemon, caviar</i>	14.50	Ham hock & chicken terrine <i>Burnt apple puree, crisp prosciutto, pickles</i>	13.00
Salt baked celeriac velouté <i>Seared scallops, chorizo</i>	16.00	Mushroom & chestnut parfait (Vg) <i>Cabernet Sauvignon vinegar, shallots, brioche croute</i>	13.00
Torched mackerel <i>Sweet & sour beetroot, soy, wasabi</i>	13.50	Cauliflower cheese croquette (V) <i>Smoked Winchester cheese truffle</i>	12.50

To Follow

Grilled Hake fillet <i>Courgette, spinach, chilli & coconut sauce</i>	25.00	Lamb rump <i>Peas, feta, crispy lamb shoulder, lamb jus</i>	29.00
Seabass <i>Fresh Mussels, peas, caper & lemon butter</i>	24.00	Shallots & thyme tart tatin (V) <i>Driftwood goats' cheese, balsamic</i>	23.50
Chicken breast <i>Broad beans, Paris brown mushrooms, potato puree, Pine nut</i>	25.00	Freekeh risotto (V) <i>Butternut squash, Tunworth, hazelnuts & sage butter</i>	22.50

Grill and sauces *28-day Himalayan dry salt aged beef served with beef fat braised onions*

8oz Fillet	37.00	Cafe de Paris butter	3.50
10oz Sirloin	34.50	Peppercorn sauce	3.50
10oz Ribeye	35.00	Red wine jus	3.50
16oz Chateaubriand <i>To share</i>	75.00		

Accompanied by

Skinny Fries (Vg) <i>Add parmesan & truffle</i>	5.00	House salad, balsamic dressing (Vg)	4.50
Caesar salad, anchovies, parmesan	5.00	Honey mustard glazed Chantenay carrots (V)	5.00
Green beans, sesame, garlic (V)	5.00	Roasted new potatoes, smoked sea salt (Vg)	5.00

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

Casa Luker dark chocolate delice <i>Tonka bean ice cream, coffee caramel ganache</i>	12.00	Muscat de Frontignan, Cha teau de Stony (50ml)	6.00
Dark chocolate fondant (V) <i>Sweet soy raspberries, raspberry sorbet</i>	12.50	Ferreira Quinta do Porto, Vintage 2017 (50ml)	11.00
Blueberry frangipane tart (V) <i>Lemon, thyme, Gotham gin</i>	12.00	Gewurztraminer Grand Cru, Clos St. Landelin (50ml)	6.00
Five cheeses selection (V) <i>Grapes, homemade chutney, sourdough crackers</i>	16.50	Dow's Tawny Port, 10 Years Old (50ml)	6.00

