

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	Cauliflower fritters (Vg) <i>Maple, sesame, spring onion</i>	4.50
Padron peppers (Vg) <i>Lime, sea salt, tajin spices</i>	4.50	Potato & rosemary sourdough (Vg)	4.00
		Mixed marinated olives (Vg)	4.50

To start

Cured & smoked salmon <i>Kohlrabi, lemon, dill</i>	14.50	Chicken liver parfait <i>Spiced pear chutney, brioche</i>	13.50
Celeriac & thyme velouté <i>Seared scallops, black pudding</i>	16.00	Mushroom & Chestnut mousse (Vg) <i>Shallot jam, truffle</i>	13.00
Beef tartare <i>Garlic, anchovy, parmesan, yolk puree</i>	15.00	Salt baked beetroot (V) <i>Pickled beetroot, hazelnut, seaweed & wasabi emulsion</i>	12.50

To follow

Whole roasted Cornish Sole <i>Beurre noisette, chorizo, caper, parsley</i>	25.00	Spiced Lamb rump <i>Aubergine, fondant potato, crispy shoulder, feta & olive</i>	29.00
Sea trout <i>Charred leek, cauliflower puree, pea</i>	24.50	Charred Hispi cabbage (V) <i>Romesco, edamame beans, sesame & garlic</i>	23.50
Chicken breast <i>Broccoli & goats' cheese Pithivier, pancetta, pine nut crust</i>	25.00	8oz salt aged Sirloin <i>Beef fat onion, beef short rib, chicory, bone marrow jus</i>	33.50
		Leek & saffron risotto (V) <i>Pommery mustard, smoked brie</i>	22.50

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

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

Accompanied by

Skinny Fries (Vg) <i>Add parmesan & truffle</i>	5.00 1.50	Rocket & tomato salad (V) <i>Vegetarian parmesan, pinenut, balsamic</i>	4.50
Caesar salad, anchovies, parmesan	5.00	Roasted carrots, maple & thyme (Vg)	5.00
Green beans, sesame, chili, garlic (V)	5.00	Roasted new potatoes, smoked sea salt (Vg)	5.00

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

Frangipane Tart <i>Rhubarb, caramelised white chocolate</i>	12.00	Muscat de Frontignan, Château de Stony (50ml)	6.00
Dark chocolate fondant (V) (12 minutes cooking time) <i>Hazelnut parfait, burnt orange</i>	12.50	Ferreira Quinta do Porto, Vintage 2017 (50ml)	11.00
Vanilla Crème brûlée <i>Honey, passion fruit, mango sorbet</i>	12.00	Gewurztraminer Grand Cru, Clos St. Landelin (50ml)	6.00
Organised fruit Mess <i>Meringue, lemon curd mousse, mint</i>	10.50		
Five cheeses selection <i>Grapes, homemade chutney, sourdough crackers</i>	16.50		

