



ENTRÉE

CREAMY CELERIAC & APPLE SOUP (V) celeriace crisps truffle oil	£6.50
CARAMELISED FIGS stilton mousse walnuts balsamic quince chutney	£7.50
CREAMY CHICKEN & DUCK LIVER PATE toasted brioche spiced pear chutney cranberry puree	£8.00
GRILLED OCTOPUS sweet potato pickled carrot coriander oil squid ink mayonnaise chilli	£9.00
BEEF CARPACCIO beef fillet pickled shimeji horseradish cream pinenuts parmesan cheese rocket	£9.50

MAIN

LOCH DUART SALMON STEAK Broccoli puree crushed potato with haddock sour cream	£20.50
TREACLE BEEF SHORT RIBS Beef Fat Fondant Potato Carrots Shallots Brussels Sprouts	£21.50
LANCASHIRE HOTPOT Lamb shoulder red cabbage lamb fillet crispy kale	£21.50
GILTHEAD BREAM Lyonnaise potato cauliflower cockles	£19.50
LINGUINE PASTA (V) Truffle cream sauce parmesan shaving wild mushrooms	£16.50
PAN SEARED CHICKEN BREAST Garlic mash savoy cabbage lardons	£18.50
8 OZ DRY AGED ANGUS SIRLOIN Chargrilled sirloin your choice of side & sauce	£28.00

SIDES £4.50

Truffle and balsamic dressed mixed leaves salad With pomegranate (v)	Honey roasted vegetables (v)
Brussel sprouts and bacon	Triple cooked chips (v)
	Mashed potato (v)

SAUCES £2.50

Béarnaise	Green peppercorn sauce
Red wine jus	Mushroom sauce

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill