
NIBBLES

While you wait...

MARINATED OLIVES (GF, V)	6
FRESHLY BAKED BREAD SELECTION (VG) BUTTER OIL BALSAMIC	6
BAKED CAMEMBERT (V) APPLE COMPOTE FRESHLY BAKED SOURDOUGH	12

STARTERS

CURED SALMON TORINTONE GIN BUTTERMILK BLINI MAPLE CRÈME FRAÎCHE	12
SALTED COD FISHCAKE CHORIZO RED PEPPER SLOW COOKED EGG	11
FLAKED HAM TERRINE HOUSE CHUTNEY TOASTED SOURDOUGH	10
SOUP OF THE DAY (V)	8
CARAMELISED JERUSALEM ARTICHOKE (VG) SUNFLOWER SEED FENNEL JAM GRAPEFRUIT GRANOLA	10

SALADS

A lighter bite...

CEASAR SALAD CHARGRILLED CHICKEN ANCHOVY PARMESAN PANCETTA	12 MAIN 18
GREEK SALAD	12

All salads served with your choice of dressing. Choose from either Herb Oil, French Dressing or Caesar.

CUSTOMER NOTICE

DURING THE RECOVERY FROM THE PANDEMIC, OUR INDUSTRY CONTINUES TO BE MASSIVELY AFFECTED BY THE RESTRICTIONS THAT STILL EXIST AND FROM STAFFING SHORTAGES DUE TO BREXIT AND THE PANDEMIC. OUR TEAM IS DEDICATED TO MEETING AND EXCEEDING YOUR EXPECTATIONS, HOWEVER, AS RESULT OF THE PINGDEMIC AND SELF-ISOLATION, OUR TEAM IS STRETCHED SO PLEASE BEAR WITH US IF SERVICE IS A LITTLE SLOWER THAN NORMAL, WE ARE DOING OUR VERY BEST. MANY THANKS FOR YOUR PATIENCE.

PLEASE INFORM YOUR SERVER OF ANY DIETARY OR ALLERGEN REQUIREMENTS BEFORE ORDERING YOUR MEAL. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS IS ENTIRELY SHARED BY THE TEAM.

Key | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free

MAINS

PAN FRIED SALMON SALSA VERDE NEW POTATOES TENDERSTEM BROCCOLI	18
MUSHROOM RAVIOLI SPINACH WILD MUSHROOMS	17
RARE BREED PORK BELLY (GF) APPLE CREAMED MASH	20
PRAWN TAGLIATELLE LEMON PARSLEY	17
HOUSE BURGER BRIOCHE GEM LETTUCE PICKLE SWISS CHEESE HAND CUT CHIPS	18
PLANT BASED BURGER (V, VG) GEM LETTUCE PICKLE HAND CUT CHIPS	16

Our beef comes from selected breeds from farms that meet our very high ethical standards and dry aged for at least 32 days. All are served with chips, confit tomato, slow roasted mushroom, onion ring, wirral watercress and a choice of sauce. All beef dishes can be made Gluten Free upon request.

GOLD AGED FILLET STEAK	8oz	36
GOLD AGED SIRLOIN STEAK	8oz	26 14oz 39
GOLD AGED RIBEYE STEAK	8oz	28 14oz 42

All served with your choice of sauce. Choose from:

Brandy & Peppercorn | Garlic & Herb Butter | Blue Cheese & Truffle Butter | Mushroom Ketchup

SIDE DISHES

£5 each

GARLIC MUSHROOMS (GF, V)
MAPLE & PANCETTA GLAZED CARROTS (GF)
MAC & CHEESE
HAND CUT CHIPS (GF, VG)
GREEN SALAD (VG)

SEE VEGETARIAN MENU ON REVERSE

VEGETARIAN MENU

STARTERS

MARINATED OLIVES (GF, VG)	6	SOUP OF THE DAY	8
FRESHLY BAKED BREAD SELECTION BUTTER OIL BALSAMIC	6	CARAMELISED JERUSALEM ARTICHOKE (VG)	10
BAKED CAMEMBERT APPLE COMPOTE FRESHLY BAKED BREAD	12	SUNFLOWER SEED FENNEL JAM GRAPEFRUIT GRANOLA	

MAINS

MUSHROOM RAVIOLI SPINACH WILD MUSHROOMS	17	CHEESE AND SPINACH PIE CHIPS PEAS GRAVY	15
GREEK SALAD (VG)	12	PLANT BASED BURGER (VG)	16
PENNE ARRABIATA	12	GEM LETTUCE PICKLE HAND CUT CHIPS	

SIDE DISHES

£5 each

GARLIC MUSHROOMS (GF, VG)	HAND CUT CHIPS (GF, VG)
MAPLE GLAZED CARROTS (GF, VG)	GREEN SALAD (VG)
MAC & CHEESE	

DESSERTS

CHOCOLATE FONDANT PISTACHIO ICE CREAM	10	STICKY TOFFEE PUDDING TOFFEE SAUCE CLOTTED CREAM	9
APPLE CRUMBLE CRÈME ANGLAISE	9	CRÈME BRÛLÉE STRAWBERRY ICE CREAM	10
CHEESE SELECTION ENGLISH AND CONTINENTAL CHEESES	10	CHOCOLATE BROWNIE (VG) VANILLA ICE CREAM	8

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ALL DISHES ON THIS MENU ARE SUITABLE FOR VEGETARIANS, SOME ARE ALSO GLUTEN FREE AND/OR SUITABLE FOR VEGANS. SEE KEY BELOW:

KEY | (VG) VEGAN | (GF) GLUTEN FREE