
BAR & GRILL MENU

NIBBLES

While you wait...

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

STARTERS

CURED SALMON TORINTONE GIN PICKLED BEETROOT MAPLE CRÈME FRAÎCHE	12
SALTED COD FISHCAKE CHORIZO RED PEPPER SLOW COOKED EGG	11
CHICKEN LIVER PARFAIT 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
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GREEK SALAD	12
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All salads served with your choice of dressing. Choose from either Herb Oil, French Dressing or Caesar.

SIDE DISHES

£5 each

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

MAINS

PAN FRIED SALMON SALSA VERDE NEW POTATOES TENDERSTEM BROCCOLI	18
FREE RANGE CHICKEN BREAST MUSHROOM RAVIOLI AUTUMN VEGETABLES CHICKEN CREAM PANCETTA	18
MUSHROOM RAVIOLI SPINACH WILD MUSHROOMS	17
RARE BREED PORK BELLY (GF) APPLE CREAMED MASH	20
PRAWN TAGLIATELLE LEMON PARSLEY	17
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*

DESSERTS

CHOCOLATE BROWNIE VANILLA ICE CREAM	8
APPLE CRUMBLE CRÈME ANGLAISE	9
SELECTION OF CHEESES ENGLISH & CONTINENTAL	10
STICKY TOFFEE PUDDING TOFFEE SAUCE CLOTTED CREAM	9
CRÈME BRÛLÉE RASPBERRY	10

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

BAR & GRILL VEGETARIAN MENU

STARTERS

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

MAINS

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

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

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.

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