
BAR & GRILL SUNDAY MENU

NIBBLES

While you wait...

MARINATED OLIVES (GF, V)	6
FRESHLY BAKED SOURDOUGH (VG) BUTTER OIL BALSAMIC	6

STARTERS

SOUP OF THE DAY (V)	8
SALTED COD FISHCAKE CHORIZO RED PEPPER SLOW COOKED EGG	11
CURED SALMON TORINTONE GIN PICKLED BEETROOT MAPLE CRÈME FRAICHE	12
CHICKEN LIVER PARFAIT HOUSE CHUTNEY TOASTED SOURDOUGH	10
CARAMELISED JERUSALEM ARTICHOKE SUNFLOWER SEED FENNEL JAM GRAPEFRUIT GRANOLA	10

FROM THE GRILL

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 SIRLOIN STEAK	8oz 26 14oz 39
GOLD AGED RIBEYE STEAK	8oz 28

*All served with your choice of sauce. Choose from:
Brandy & Peppercorn | Garlic & Herb Butter | Blue Cheese &
Truffle Butter*

MAINS

ROAST SIRLOIN OF BEEF VEGETABLES ROAST POTATOES YORKSHIRE PUDDING	17
ROAST BELLY PORK VEGETABLES ROAST POTATOES	16
ROAST CHICKEN BREAST ROAST POTATOES SEASONAL VEGETABLES	18
PAN FRIED SALMON SALSA VERDE NEW POTATOES TENDERSTEM BROCCOLI	18
MUSHROOM RAVIOLI WILTED SPINACH WILD MUSHROOMS MUSHROOM PURÉE	17

SIDE DISHES

£5 each

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

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: VEGETARIAN (V) | VEGAN (VG) | GLUTEN FREE (GF)