

Sunday A La Carte Menu

Brunch 12am-2pm

Nduja On Toast – Chive & Garlic Cream Cheese, Poached Eggs, Chives	7.2
Eggs Benedict – Home-made Muffin, Roasted Ham, Hollandaise, Chives	8.5
Eggs Florentine - Home-made Muffin, Wilted Spinach, Hollandaise, Chives	8.2
Eggs Royale – Home-made Muffin, Smoked Salmon, Hollandaise, Chives	8.5
Crushed Avocado & Poached Eggs – Lemon, Chilli, Seeds, Sourdough	7.5

Starters

Roasted Celeriac Veloute – Black Truffle oil, Pickled Apple, Home-made Bread (V)	7
Duck Liver Parfait – Redcurrant & Port Jam, Dark Chocolate, Mini Loaf	7.8
Grilled Plaice Fillet – Sauce Gribiche, Salted Feves, Lemon Foam GF	8
Ardennes Pork Terrine – Cornichons, Toasted Sourdough, Mustard Gel	8

Mains

Cider Battered Sustainable Fish & Chips – Thick Cut Sagitta Chips, Home-Made Tartar Sauce, Mushy Peas or Curried Chickpeas (Add Both for 1.95) 15 (GF)	
Homemade beef burger - Gruyere cheese, Lollo rosso, Plum Tomato, Pretzel Bun, Frickle, Fries	14.5
Salt Roasted Parsnip – Maple & Parsnip Puree, Baby Turnips, Poached Pear, Curry Oil, Walnut (GF) (Ve)	16
Pan Seared Sea Bream – Sautéed New Potatoes, Sunblush Tomatoes, Samphire (GF) 15	
Spiced Butternut Squash – Tenderstem Broccoli, Pearl Barley, Sun Blush Tomatoes, pumpkin seeds, Rocket, Balsamic Dressing (Ve) (GF)	11.50

From The Grill

8oz Fillet	28
10oz Rib-eye	25
8oz Sirloin	23.5

All Served With Parmesan & Chive Chips, Watercress, Balsamic Reduction.

Sauces: All 2.50

Brandy Peppercorn (GF) Red Wine Jus (GF) Port & Blue Cheese (GF)

Desserts

Sticky Toffee Pudding – Butterscotch Sauce, Honeycomb, White Chocolate Fudge, Vanilla Ice Cream	7.2
Home-made Spiced Apple Pie – Vanilla Crème Anglaise	6.7
Creme Fraiche & Honey Parfait – Stem Ginger, Honey Polenta Sponge, White Peach Gel	7.5
Perl Las – Meaning Blue Pearl in welsh, Made in Carmarthenshire, Golden Veiny cheese with a lingering blue aftertaste, served with: lavender honey palmier, fig & citrus confit	9
Selection of Cheshire farm Ice Cream/Sorbet	5.95