

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 **7.5**
Eggs Florentine - Home-Made Muffin, Wilted Spinach, Hollandaise, Chives **7.5**
Eggs Royale – Home-Made Muffin, Smoked Salmon, Hollandaise, Chives **7.5**
Crushed Avocado & Poached Eggs – Lemon, Chilli, Seeds, Sourdough **6.9**
-

Starter

- Carrot & Ginger Soup** – Coconut, Coriander, Home-Made Bread **(Ve) 6.5**
Chicken Liver Parfait – Black Cherry Compote, Brioche, Pickled Hazelnuts **7.5**
Monkfish Tail Scampi – Iced Baby Gem Velouté, Pickled Shallots, Lilliput Capers, Dill **(DF) 8.5**
Ham Hock & Pistachio Terrine – Home-Made Piccalilli, Watercress **7.2**
-

Mains

- Cider Battered Sustainable Fish & Chips** – Thick Cut Sagitta Chips, Home-Made Tartar Sauce, Mushy Peas or Curried Chickpeas **(Add Both for 1.95) (GF) 13.5**
Spiced Fried Chicken Burger – Chipotle Mayonnaise, Lollo Biondi, Pretzel Bun, Fries **14.5**
Roasted Heritage Carrots – Red Lentil Purée, Green Lentil “Rissotto” Heritage Carrots, Black Garlic, Carrot Moss, Micro Coriander **(Ve) 16**
Pan Seared Sea Bream – Sautéed New Potatoes, Black Olives, Sun-Blushed Tomato, Tenderstem Broccoli **15**
Kohlrabi & Apple Salad – Compressed Apple, Pickled Kohlrabi, Rocket, Hazelnuts, Horseradish Dressing **(Ve) (GF) 10**
-

From The Grill

8oz Fillet	27
10oz Rib-eye	25
8oz Sirloin	22

All Served With Parmesan Chive Chips, Watercress & Heritage Tomato Salad

Sauces:

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**
Peach & Vanilla Cobbler – Burnt Honey Anglaise **6.7**
Duck Egg Custard Tart – Raspberry Gel, Coconut & Marshmallow Ice Cream, Toasted Coconut **7**
Carrot Cake - Cream Cheese Sorbet, Sweet Baby Carrot, Candied Walnuts **7.5**

Selection of Cheshire Farm Ice Cream/Sorbet 5.95

*All Weights Quoted Are Approximate And Prior To Cooking. We Cannot Guarantee That Any Of Our Dishes Are Free From Nuts. We Cannot Guarantee That Any Of Our Dishes Are Free From GM Ingredients. All Allergen Information Is Available On Request. All Prices Include VAT At The Current Rate. A Discretionary 10% Service Charge Will Be Charge To Parties Of 6 Or More.