

LUNCH MENU

2 COURSES 22.00 | 3 COURSES 27.50

STARTERS

French Onion Soup

Rarebit sourdough crouton

Smoked Haddock Hash Brown

Poached free range egg, spinach
& chive hollandaise

Tuna Tataki

Seared Yellowfin tuna, grapefruit,
ginger & soy, wasabi mayonnaise

Chicken Skewers

Tikka spices & mint yoghurt

Heritage Beetroot VG

Squash hummus, cauliflower tabbouleh,
sesame tahini & hazelnut dukkah mix

Crispy Duck Salad

Watercress, white radish,
sesame & soy

MAINS

Tikka Sea Bass

Saag aloo, cucumber raita
& lime

Angus Beef Burger

Brioche bun, crispy onions,
spicy sauce & chips
(Add Raclette cheese for £1.50)

Spicy Shrimp Risotto

Spring onion, coriander, lemon,
crispy kale & shichimi pepper

Fish & Chips

Mushy peas, tartare sauce
& lemon

Katsu Cauliflower VG

Japanese curry sauce, peanut,
sesame, pickled ginger & red onion,
served with Jasmine rice

Steak Frites

Angus & Hereford fillet tails,
garlic butter & chips
(3.50 supplement)

DESSERTS

Burnt Basque Cheesecake V

Berry compote, vanilla cream
& raspberry

White Chocolate Panna Cotta

Blackberry jelly, pickled blackberries
& white chocolate tuile

Sticky Toffee Pudding V

Candied pecans, toffee sauce
& vanilla ice cream

Selection of Cheshire Farm Ice Cream V

*Vegan flavours available
on request*

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.

