

GOSPEL MENU

2 COURSES £40.00 | 3 COURSES £45.00

STARTERS

Crispy Duck Spring Rolls
Pineapple & ginger dipping sauce

Heritage Beetroot (VG)
Ajo blanco sauce, almonds, grapes, apple,
watercress & dill vinaigrette

Scottish King Scallops
Buttered spinach, thermidor sauce
£2.50 supplement

Chicken Skewers
Tikka spices, mint yoghurt

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

Sweet Potato & Chorizo Croquettes
Saffron aioli

MAINS

Skewered Chicken Souvlaki
Couscous salad, feta, flat leaf parsley,
mint & yoghurt dressing

Tuna au Poivre
Peppered yellowfin tuna,
Béarnaise sauce & chips

Miso Glazed Aubergine (VG)
Shiitake mushrooms, ginger, chilli,
sesame & sriracha sauce, served
with sticky rice

Lebanese Fattoush (V)
Halloumi, crispy khubz bread,
heirloom tomato, radish, cucumber,
mint, parsley & buttermilk

Fillet Steak & Hash Brown
170g Angus & Hereford fillet, peppercorn sauce
£4.00 supplement

Slow Roast Beef
Roast potatoes, maple glazed carrots,
broccoli, roasting gravy, Yorkshire pudding

SIDES

All sides £5.00 each

Fries (V)
Add truffle & Parmesan £1.75

Chips (V)

Mashed Potatoes (V)

Creamed Spinach (V)

Mac & Cheese (V)

Charred Sweet Potatoes (V)

**Tenderstem Broccoli,
Chilli & Garlic** (VG)

**Bok Choi, Ginger,
Sesame & Soy** (VG)

House Salad

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 & cocktails. Detailed calorie information is
available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



DESSERTS

Strawberry Pavlova (V)

Baked meringue, fresh strawberries, Chantilly cream, vanilla ice cream, strawberry coulis

Buttermilk Panna Cotta

Summer berries, fresh mint & amaretti biscuit

Vanilla Cheesecake

Fresh mango, passion fruit & toasted coconut

Dark Chocolate Delice (V)

Salted caramel, Amarena cherry

Warm Chocolate Fondant (V)

Vanilla Ice Cream, shortbread crumb

Sticky Toffee Pudding (V)

Candied pecans, vanilla ice cream

Petit Four (V)

Chocolate frangelico truffles

ICE CREAM & SORBET

All of our ice cream & sorbet is produced by Cheshire Farm Ice Cream. The fresh milk that makes their award-winning ice cream is sourced from the cows that graze the fields around the Cheshire plains.

Your choice of 3 scoops served with a milk chocolate wafer

Vanilla (V)

Chocolate (V)

Mint Chocolate Chip (V)

Pistachio (V)

Honeycomb (V)

Coconut Sorbet (VG)

Vegan Vanilla (VG)

Vegan Chocolate (VG)

CHEESE

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth

Oat cakes, red grapes, fig & orange chutney

£2.50 supplement

DESSERT WINE & PORT

	100ml	Bottle
Domaine l'Ancienne Cure	£7.00	£30.75
<small>Monbazillac, France 90% Semillon, 10% Muscadelle</small>		

	50ml
Taylor's LBV Port	£6.75
<small>Douro, Portugal Tinta Roriz, Touriga National, Touriga Francesa</small>	

DESSERT COCKTAILS

Figgin' Good Old Fashioned	£10.25
<small>Woodford Reserve Bourbon, Espirit des Figue, Branca Menta, green Chartreuse, orgeat, walnut bitters</small>	
Salted Caramel Espresso Martini	£10.75
<small>Salted caramel vodka & Fair organic coffee liqueur with espresso & salted caramel syrup</small>	
Boulevardier	£11.00
<small>Maker's Mark Bourbon with Campari & Carpano Antica Formula</small>	

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