

## FOR THE TABLE

**Korean fried cauliflower**  
toasted sesame and spicy gochujang sauce (vg) **£6.50**

**Crispy belly pork bites**  
Asian slaw, hoisin and sweet soy **£6.50**

**Miniature chicken tacos**  
sweet red onion and coriander salsa and citrus dressing **£6**

**Marinated Mistoliva olives**  
(vg) (gfo) **£4.95**

**Warm artisan bread**  
black garlic and sea salt butter (v) (gfo) **£5.95**

## TO START

**Roasted butternut squash and white truffle velouté**  
barrel-aged feta and toasted pumpkin seed, served with a mini onion loaf (v) (vgo) (gfo) **£7.95**

**Crispy goat's cheese, Manuka honey and chive**  
candied beetroot and pomegranate molasses dressing (v) **£8.50**

**Duck liver parfait**  
spiced cranberry and apple chutney with toasted sourdough (gfo) **£9.50**

**Wild mushroom and black garlic risotto**  
sautéed king oyster, toasted pine nut and watercress pesto (v) (vgo) (gfo) **£8.95 / £18.95**

**Twice-baked Black Bob extra mature cheddar soufflé**  
candied walnut, crisp celery and compressed apple (v) **£10.95**

**King prawn and crayfish cocktail**  
Bloody Mary sauce and tabasco tuille (gfo) **£11.95**

**Spice-marinated roasted Japanese aubergine**  
served with a toasted sesame goma dressing (v) **£7.95**

**Seared king scallops**  
crisp cured belly pork, caramelised cauliflower, pickled enoki mushroom and miso beurre blanc (gfo) **£14.50**

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

Please note that some dishes may contain traces of nuts.  
All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.  
Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

## MAINS

### Malt-glazed pork tenderloin

belly pork and Bury black pudding croquette, apple compote, maitake mushroom, Romanesco cauliflower and café au lait sauce (gfo) **£22.50**

### Oven-roasted duck breast

confit potato, pak choi, charred spring onion and plum hoisin duck roll **£26.50**

### 5oz beef fillet mignon,

treacle-glazed short rib, boulangère potato, roasted garlic kale, confit shallot and a Mazzetti balsamic jus (gfo) **£36.95**

### Pan-seared fillet of sea bass

rosemary and garlic parmentier potatoes, sautéed leek, caramelised cauliflower purée and sauce vierge (gfo) **£26.50**

### Oven-roasted cod loin bouillabaisse

Palourde clams, Scottish mussels, king prawn, haddock, saffron rouille and garlic crostini (gfo) **£26.50**

### Kerala-style butter curry

garlic and buttered naan, cumin, pomegranate raita, crispy fried onion and pilau rice (gfo)  
with chicken **£22.50**  
with tofu (vg) **£18.95**

### Chargrilled pumpkin, Jerusalem artichoke and baby spinach cannelloni

sun-blushed tomato ragu, charred aubergine, ricotta Mornay gratin and fresh baby basil (v) **£18.50**

## FROM THE GRILL

Our steaks are all traditional home breeds, sourced from selected British and Welsh farm and aged for a minimum of 30 days. This creates the most tender cuts and enhances their excellent flavour.

198g 30-day aged grass-fed fillet of beef (gfo) **£37.95**

283g 30-day aged grass-fed Welsh sirloin of beef (gfo) **£34.95**

283g grain fed rib-eye (gfo) **£34.95**

All served with hand-cut chips, house garnish and fresh watercress

## SAUCES | £3.50 (gfo)

Béarnaise | Peppercorn | Blue cheese | Garlic butter

## SIDES

Hand-cut chips (gfo) (vg) **£4.95**

Skin-on fries (gfo) (vg) **£4.50**

Truffle and Parmesan fries  
(gfo) **£5.50**

Garlic parmentier potatoes  
(gfo) (vgo) **£4.50**

Roasted winter vegetables and  
parsley butter (gfo) (vgo) **£4.95**

Charred tender stem broccoli,  
fine beans and crispy shallots  
(gfo) (vgo) **£5.25**

House salad (gfo) (vgo) **£4.50**

Classic Caesar salad (gfo) **£4.95**

**The Tip Jar** We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.