

MAIN MENU

NIBBLES

Halloumi Fries (v) 6.95 | Crispy Courgette Fritters (v) 5.95
Stonebaked Garlic & Mozzarella Pizzette (v) 8.95 | Pulled Pork, Cheek & Aspal Croquettes* 7.95
Nocellara Olives (ve) 4.95 | Artisan Rustic Breads* (v) Wild garlic butter, tomato tapenade, balsamic & olive oil 6.95

STARTERS

❖ Pan-Fried Wild Scallops ❖

Spicy chorizo, red pepper romesco, samphire 13.75

Beetroot Carpaccio* (v) (vgo)

Goat's cheese, orange segments 8.75

Chicken Yakniku Skewers*

Ginger & carrot salad, togarashi seed crumb, satay sauce† 9.50

Port & Cheddar Mushrooms* (v)

Toasted rosemary & sea salt focaccia 8.50

Pan-Fried King Prawns

Harissa & lemon butter 10.50

Chicken Liver & Fig Parfait*

Cherry amaretto compôte, toasted focaccia 8.75

Sea Salt & Black Pepper Squid

Wild garlic aioli 9.50

Sharing Starters

recommended to share between two

Baked Gilot Camembert (v)

Hot honey, toasted focaccia 15.95

Charcuterie Board

Coppa, Fennel Salami, Milano Salami, Nocellara olives, pickles, sweet peppers, parmesan 20.95

MAINS

❖ Pan-Roasted Lamb Rump* ❖

Baby potatoes, chorizo, Tenderstem® broccoli, cavolo nero, jus 26.50

Signature Duo of Pork & Scallops

Slow-cooked pork belly, pork fillet wrapped in prosciutto, roasted apple ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 25.75 | Without scallops 21.75

Pan-Fried Sea Bass Fillets*

Crushed baby potatoes, clams, samphire, saffron velouté 23.95

❖ Asparagus & Squash Orzo (ve) ❖

Roasted courgette, balsamic tomatoes, Greek-style Violife, wild garlic salsa verde, cavolo nero 19.50

Chicken, Leek & Davidstow Cheddar Pie*

Sautéed green beans, Tenderstem® broccoli, chive mashed potato, rich gravy 20.50

Tarragon-Battered Line-Caught Haddock

Thick-cut chips, minted pea purée, homemade tartare sauce 19.95

Swap to tarragon-battered halloumi (v) 19.95

King Prawn, Crab & Chorizo Pappardelle*

White wine, tomato, garlic & chilli sauce 19.50 | With scallops 23.50

British Half Rotisserie Chicken

Smoked garlic aioli, skin on fries, rich chicken gravy

Finished with: BBQ or hot honey 19.95

Super Green Salad* (ve)

Red chicory, avocado, courgette ribbons, asparagus, apple, grains, samphire 15.50

Top with: Grilled Chicken Breast 4.00 / Beef Fillet 5.00 /

Sea Bass Fillets 5.00 / Goat's Cheese (v) 3.00 / Halloumi (v) 3.00

Pan-Roasted Salmon

Balsamic tomatoes, crispy capers, harissa lemon butter, green beans, pearl potatoes 21.95

PREMIUM STEAK CUTS

All our beef is aged for a minimum of 21 days and served with rustic thick-cut chips, caramelised Roscoff onion, sautéed mushrooms and parsley butter

7oz Fillet Steak

Lean, tender and delicate in flavour, recommended rare 35.50

10oz Rib-Eye Steak

Juicy in texture and bursting with flavour, recommended medium 33.50

Choose your sauce: Peppercorn* / Stilton & white Port* / Beef dripping 3.00

Add a side: Mac & Cheese (v) 5.50 / Pan-fried king prawns 5.00 / Onion Rings (v) 5.95 / Wild Scallops 4.00 / Sautéed Greens (ve) 4.95

BURGERS & PIZZAS

All our burgers are served with baby gem lettuce and tomato in a brioche bun with stokes relish, pickles and fries on the side

Our Dirty Burger

Prime beef patty, streaky bacon, lashings of cheese, slow-cooked pulled beef 20.95

Prime Cheeseburger

Beef patty, Cheddar cheese 18.95

❖ Buttermilk Chicken Burger* ❖

Crispy chicken, ginger slaw, gochujang aioli 19.50

Crispy Halloumi Burger (v)

Sautéed mushrooms, hot honey, breaded halloumi 18.75

❖ Diablo Pizza ❖

Chorizo, pepperoni, sweet peppers, mozzarella, chilli, hot honey 18.50

Margherita Pizza (v)

Mozzarella, cherry tomatoes, basil 14.50

SIDES

Halloumi fries (v) 6.95 / Sautéed greens (ve) 4.95 / Onion rings (v) 5.95 / House salad* (ve) 4.95 / Fries & sea salt (v) 5.50
Mac & cheese (v) 5.50 / Thick-cut chips (v) 5.50 / Billionaire's fries Parmesan, prosciutto, truffle flavour mayonnaise 6.50

DESSERTS

Raspberry Crème Brûlée (v)

Home-baked sable biscuits 9.25

Home-Baked Chocolate Brownie (v)

Bourbon vanilla ice cream 8.75

Timperley Rhubarb & Apple

Crumble (v) (vgo)

Vanilla custard 8.25

Sticky Toffee & Rum Pudding* (v)

Stem ginger ice cream 8.75

Our Chocolate Bomb

Amarena cherry, brownie, Bourbon vanilla ice cream, chocolate popping candy, chocolate sauce 10.50

Tiramisu* (v)

Bourbon vanilla ice cream, shot of espresso 8.50

Ice Cream or Sorbet (v) (vgo)

Choose three scoops: Sorbet (ve): Raspberry.

Ice Cream (v): Chocolate, Bourbon Vanilla,

Stem Ginger 7.50

Mini Desserts

Mini Dessert & Cocktail 11.25

Aperol Spritz, Espresso Martini or Passion Fruit Martini

Mini Dessert & Hot Drink 7.50

Choose any hot drink from our coffee, hot chocolate & teas available

Choose your dessert:

Home-baked Chocolate Brownie (v),

Raspberry Crème Brûlée (v),

Timperley Rhubarb & Apple Crumble (v) (vgo)



Scan to view
calorie information



We recommend

Adults need around 2000kcal a day



MAIN MENU

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. (vgo) = vegan alternative available on request, *Our satay sauce does not contain nuts . *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights.

Live nutrition information is available online. All items are subject to availability