

Snacks

Artisan Bread Selection (v)	£5.50
Wignall's Yallow Rapeseed Oil, Tomato Butter, Lancashire Cheese Custard	
Chicken Liver Parfait	£4.00
Cherry, White Chocolate	
Haddock & Spring Onion	£4.00
Smoked Cod's Roe, Tapioca, Caviar	

Starters

Soup of the Day (v)	£6.50
Freshly Baked Bread	
Beetroot Cured Loch Duart Salmon	£9.00
Razor Clam, Fennel <i>Suggested wine: Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France</i> 175ml £10.50 / Btl £39.00	
Cornish Crab	£11.00
Horseradish Sorbet, Sweet Corn, Sea Herbs <i>Suggested wine: Big Max Sauvignon Blanc, Napa Valley, USA</i> 175ml £12.00 / Btl £45.00	
Mackerel Fillet	£8.00
Peanut Sauce, Pickled Carrot, Compressed Cucumber	
Squab Pigeon	£12.00
Crispy Pastilla, Celeriac, Kale, Goat's Curd <i>Suggested wine: Côtes du Rhône, M. Chapoutier, Rhone, France</i> 175ml £9.50 / Btl £32.00	
Terrine of Chicken	£10.00
Shitake Mushroom, Foie Gras, Caramelised Fig <i>Suggested wine: Nederburg The Beautiful Lady Gewurztraminer Stellenbosch, South Africa</i> 175ml £12.50 / Btl £48.00	
Wild Mushroom on Toast (v)	£8.00
Slow Cooked Duck Egg, Truffle Butter, Mushroom Ketchup	

Main Courses

Cheshire Farm Lamb Rump	£25.00
Lamb Fat Carrot, Braised Rib, Roast Onion, Mint Sauce <i>Suggested wine: St Hallett Faith Shiraz, Barossa, Australia</i> 175ml £9.50 / Btl £36.00	
Venison Loin	£26.00
Suet Pudding, Salsify, Pear, Dark Chocolate Sauce	
Stuffed Fillet of Dover Sole	£32.00
Prawn & Ginger Mousse, Dashi Cream <i>Suggested wine: Gloire de Chablis, Moreau et fils Chablis, Burgundy, France</i> 175ml £12.00 / Btl £45.00	
Frankie Bird's Chicken Breast	£20.00
Truffle Tortellini, Braised Leeks, Parmesan Puree, Glazed Chicken Oysters	
Monkfish Scampi	£21.00
Pease Pudding, Warm Tartare Sauce, Malt Vinegar	
Honey Glazed Duck	£24.00
Duck Leg Rogoût, Blackberry, Turnip <i>Suggested wine: Dashwood Pinot Noir, Marlborough, New Zealand</i> 175ml £10.50 / Btl £39.00	

Seaweed Cured Cod	£20.00
Squash Puree, Crème Fraiche & Caviar Sauce, Sea Vegetables	
Char-Grilled Cheshire Farm Steak	10oz Rib-Eye £30.00
Triple Cooked Chips, Bone Marrow Butter, Green Peppercorn or Bearnaise Sauce <i>Suggested wine: Salentein Barrel Selection Malbec Mendoza, Argentina</i> 175ml £12.00 / Btl £45.00	
	8oz Fillet £35.00

Dishes for Two to Share

Rack of Gloucester Old Spot Pork	£48.00
Caramelised Apple & Honey Sauce, Pommery Grain Mustard Mash, Sticky Pig's Cheeks, Truffle Cauliflower Cheese <i>Suggested wine: The Federalist Chardonnay, Medocino County, USA</i> 175ml £13.50 / Btl £50.00	
Classic Beef Wellington	£65.00
Mushroom Duxelle, Herb Pancake, Triple Cooked Chips, Smoked Oxtail & Shallot Sauce <i>Suggested wine: Crozes Hermitage Petite Ruche M Chapoutier Rhone, France</i> 175ml £11.00 / Btl £40.00	

Sides

Provençal Roasted Vegetables (v)	£4.00
Green Olive Tapenade	
Stem Broccoli (v)	£4.00
Miso Butter, Cashew	
Truffle Cauliflower Cheese (v)	£4.00
Triple Cooked Chips (v)	£4.00
Salt & Vinegar	
Parmesan & Truffle Fries	£4.00
Creamed Leeks & Bacon	£4.00
Cheddar Cheese Crumble	

Desserts

Regional Cheese (v)	£12.00
Quince, Fig & Port Chutney, Pumpernickel Bread, Linseed Cracker	
Bee Centre Honey	£8.00
Heather Honey Cake, Honeycomb Panna Cotta, Fennel & Honey Iced Parfait, Bee Pollen <i>Suggested wine: Château du Seuil Organic, Cérons Bordeaux, France</i> 125ml £15.00	
Hazelnut Praline Profiterole	£8.00
Salted Coffee Caramel, Malted Milk Ice-Cream	
Pistachio Souffle (v)	£9.00
70% Dark Chocolate Sauce	
Brillat Savarin Cheesecake	£8.00
Blackberry & Apple, Apple Crumble Sorbet	
The Lowry Gin	£9.00
Lemon Mousse, Tonic Gel, Cucumber Ice	
Chocolate Delice (v)	£8.00
Peanut Butter, Dulce de Leche, Peanut Brittle	

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.

All prices are inclusive of VAT.
An optional 10% service charge will be applied to your bill.