

While you wait...

15g Tin Premium Oscietra Caviar Crème Fraiche	£90.00
Sourdough Basket Smoked Whipped Butter, Maldon Salt, Honey (VG)	£6.50
Padron Peppers Dill Salt Flakes (VE, GF)	£7.00
Baby Roasted Chorizo Romesco Sauce, Crispy Onion	£7.00

Starters

French Onion Soup Charred Brioche, Gruyere Tuille, Black Garlic (VG)	£8.50
40C Trout Sea Aster, Cucumber, Caviar, Dill and Butter	£10.50
Veal Sweetbreads Spinach, Cherry Glaze, Olive Sourdough	£10.00
Butter Poached Lobster Tail Prawn Crisp, Confit Lemon, Avocado Cream	£22.00
Beef Tartare Jersey Royals, Parsley Mayonnaise, Black Truffle	£18.00
Rainbow Carrot Mosaic Shallot Ash and Pearl Onion, Hazelnut 'Cream' (VE)	£9.00

Grill

All Steak cuts are served with Confit Tomato, Roasted Mushroom and Fries

Cote de Beouf To Share	£105.00
30 day Aged Sirloin 10oz	£36.00
Beef Fillet 8oz	£40.00
Pork Chop Rib Eye	£21.00
Whole Sea Bass	£29.00
Red Wine Jus, Peppercorn, Blue Cheese, Garlic Butter Sauce	£4.00 each

Main Courses

Cannon of Lamb Smoked Aubergine, Slow Cooked Shoulder, Charred Tomato, Onion and Mint	£29.00
Free Range Cheshire Roasted Chicken Breast Asparagus and Spring Vegetable Salad, Watercress Emulsion and Buttermilk (GF)	£25.00
Sous Vide Halibut Fillet Broccoli Textures, Kumquat, Butter Potato, Pill Pill, Herb Oil (GF)	£28.00
Lemon Sole Rock Samphire, Rainbow Radish, Grenobloise Sauce	£27.00
Soy marinated Organic Tofu Tempura Miso Sweetcorn puree, Barbecue Baby Capsicum and Peas in Pods (VE)	£24.00
Pesto Risotto Sundried Tomato Arancini, Alfredo Espuma, Micro Basil (VG)	£24.00

Sides

Rainbow Radish, Walnut and Mint (VE)(GF)	£5.00
Sugar Snap Peas and Prosciutto Crisp (GF)	£6.00
Charred Chantey Carrots, Shallots and Cumin Yoghurt (GF)	£5.00
Butter Leaf Lettuce, Cucumber mustard dressing (VE)(GF)	£5.00
Parmesan Fries	£5.00
Fat Chips	£5.00

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.