

Sourdough Bread
Salted French Butter

6.5

APPETISER

Achill Island Oyster
Pear and Champagne dressing

6

Olives
Nocellara

6

STARTER

Velouté (VG)

Warm truffled Jerusalem artichoke velouté, caramelised
salsify, black garlic, trompettes
12.25

Terrine

Pressed confit hammock terrine, cider beetroots, granny
smith apple, morello cherry
19.5

Salmon

London-cure oak-smoked salmon, crème fraiche,
Melba toast, capers, dill, Avruga caviar, lime
17.5

Prawns

Two large Tiger prawns a la plancha,
garlic and chilli butter, lemon aioli
21.5

MAIN

Southside

Salmon, glazed orange and carrot purée, broccolini, fennel, dill, nori, ikura velouté
32

SUNDAY ROAST

£29

Roast Chicken Breast
Roasted corn fed chicken

Sirloin

35 day aged Cumbrian sirloin

Shallot Tarte Tatin (V)

Aged balsamic vinegar
(vegan upon request)

All served with unlimited family style roast potato, confit carrot, broccolini, parsnip, red cabbage, Yorkshire pudding

TO SHARE

Porterhouse for two

1kg grass-fed, dry-aged, Black Angus Cross T-Bone
55.00 per person

Served with unlimited family style roast potato, confit carrot, broccolini, parsnip, red cabbage, Yorkshire pudding

SIDES

Cauliflower gratin (V)

Cheese sauce
6.5

Green Beans (V/VG)

Extra fine green beans, tarragon butter
7

Mash (V)

Creamed potatoes
6.25

Fries (V/VG)

Garlic and rosemary sea salt
6.75
Add truffle and Parmesan +0.50

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



24.
STORIES

|