

APPETISER

Sourdough Bread
Salted French Butter

6.5

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

Warm Chicken Croquette (H)

Romesco sauce, candied Macadamia nuts

15

Chestnut (V)

Mothais sur feuille alpine goats' cheese,
chestnut purée, celeriac remoulade, chestnut crumble

William's pear, grapes

15

Prawns

Red Argentinian prawns a la plancha,
garlic and chilli butter, lemon aioli

20

MAIN

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)

Roast pork

Saddleback pork cutlet

All served with unlimited family style roast potato, confit carrot, broccolini, peas, 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, peas, 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

Fries (V/VG)

Garlic and rosemary sea salt

6

Add truffle and Parmesan +2

(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.



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STORIES

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