



DINNER MENU

SIGNATURE COCKTAILS

RASPBERRY MOJITO	10.5	COCONUT ESPRESSO MARTINI	11.5	SPICED MARGARITA	11	FRENCH MARTINI	10.5
Bacardi, sugar, fresh mint & lime, raspberry syrup		Coconut rum, Kahlua, Espresso, Coconut cream		Patron tequila, Cointreau, lime, agave & chilli		Grey Goose Vodka, Chambord raspberry liqueur, pineapple juice	

NIBBLES

MARINATED GORDAL OLIVES (GF, VN)	4	WARM BREADS & HOUMOUS	6	ROSEMARY FOCACCIA GARLIC BREAD	6	HONEY & MUSTARD GLAZED CHIPOLATAS	5
		Sourdough, focaccia, balsamic & oil (VN)		with glazed mozzarella (V)			

SHARING

HONEY BAKED CAMEMBERT	15
hand cut chips & chilli jam (for two) (GF)	

STARTERS

ROASTED PLUM TOMATO & SWEET POTATO SOUP	6.5
Lancashire cheddar toast (V, GF*)	
DUCK LEG RILLETTES	9
glazed red cabbage, orange chutney & toasted sourdough (GF*)	
TORCHED SMOKED SALMON	9
curried avocado, pickled shallots, capers & rye bread (GF)	
FRIED KING OYSTER MUSHROOMS	8.5
barbecue glaze, pak choi & black sesame (GF, VN)	

MAINS

ROAST TURKEY BREAST	20
sage & onion, crispy bacon, chipolatas, honeyed carrots & parsnips, garlic creamed sprouts, beef dripping potatoes & turkey gravy	
SLOW COOKED BEEF BRISKET	18
horseradish mash, creamed carrots, pickled ruby cabbage, pancetta & red wine jus (GF)	
SEARED COD SUPREME	18
cauliflower velouté, garlic spinach, curry spice, pickled golden raisin, carrot & parsnip bhaji (GF)	
FRESHLY BATTERED HADDOCK FILLET	16
hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	
WILD MUSHROOM CELERIAC & TRUFFLE PIE	14
glazed carrots & parsnips, garlic creamed sprouts, roast potatoes & porcini gravy (VN)	

SHARING STEAK

24oz CHARGRILLED TOMAHAWK 49

roasted mushrooms, confit plum tomatoes, hand cut chips, choice of sauces, watercress & crispy onions (GF)

BURGERS

7oz BEEF BURGER	14
smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)	
PORTOBELLO MUSHROOM & HALLOUMI BURGER	15
gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (available as vegan with plant-based halloumi) (GF*)	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
SALT & PEPPER FRIES	5
tossed with peppers, chillies & spring onion	
PIGS IN BLANKETS, HONEY GLAZE	6
TENDER STEM BROCCOLI	5
with chilli, garlic & lemon butter (V)	
MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD	4
with shallot dressing (GF, VN)	

DESSERT

DARK CHOCOLATE & SALTED CARAMEL FONDANT	7
with vanilla ice cream (GF, V)	
WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE	7
cranberry meringue & ice cream	
STICKY TOFFEE CHRISTMAS PUDDING	7
salted caramel cognac sauce & ice cream (GF*, VN*)	
(available as gluten free & vegan)	
TRIO OF BRITISH CHEESES	9
grapes, fruit toasts, crackers & apple chutney (V)	

DESSERT COCKTAILS

BUTTERED TOFFEE	10
Kahlua, Baileys, Amaretto & salted caramel	
CHOCOLATE ORANGE	10
Bombay Sapphire Gin, Cointreau, orange bitters	
CHOCOLATE MARTINI	11
Grey Goose vodka, Baileys, Mozart chocolate liqueur	

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

TWO GRILLED CHICKEN BREASTS FILLETS	18
garlic, chilli & lemon butter (GF)	
8oz PREMIUM BEEF RUMP STEAK (GF)	22
8oz RIBEYE BEEF STEAK (GF)	24
6oz BEEF FILLET STEAK (GF)	28
MARINATED LAMB CHOPS (GF)	24

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF*) Gluten Free Available (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.