

Starters

Seasonal Garden Vegetable Soup

Served with sourdough bread (V, GF available)

£8.75

Crisp Tempura Vegetables

Served with chilli and lemongrass dip (VE)

£11

Twice Baked Cheese Soufflé

Lancashire cheese sauce (V)

£11

Pork Rilette

Served with baby pickles, sourdough toast & black garlic ketchup (GF available)

£11

Mains

Gnocchi

Served with parsley, lemon, gremolata, scorched courgettes, goats cheese & pine nuts (V, VE available)

£19.95



We recommend pairing with **Terre Di Chieti La Piuma Pecorino, Italy**. Earthy notes, peach, pear and lemon. It is a dry wine with a high acidity, and it pairs nicely with medium bodied dishes such as our gnocchi. 175ml | £7.00

Pot Roasted Cod Fillet

Served with heirloom tomatoes, butter beans, chorizo & crispy onions (GF)

£27



We recommend pairing with **Inviniti New Zealand Pinot Noir**. Soft rounded Pinot Noir not too heavy, stands up to the sauce and chorizo without overshadowing the Cod. 175ml | £11.50

Spatchcock Chicken

Served with harissa dressing, garlic aioli & spiced chickpea salad (GF)

£24.95



We recommend pairing with **Rag and Bone Riesling, Australia**. Bright, acidity and balanced sweetness which will play nicely off the harissa. 175ml | £10.15

Seared Salmon Fillet

Served with coconut, turmeric & lime sauce, summer greens (GF)

£25.50



We recommend pairing with **Sileni cellar Chardonnay New Zealand**. With the Sileni Chardonnay you're getting bodied oak aged buttery notes which cut through the rich meaty fish. 175ml | £8.90

Grill

All served with hand cut chips, onion rings, confit tomato, field mushrooms & fine beans (GF)

Sirloin

£38

Ribeye Steak

£42

Aberdeen Angus Fillet

£48

Chateaubriand to share

£90



We recommend pairing with **Alta Vista Estate Premium Cabernet Sauvignon, Argentina**. A full-bodied red wine with rich tannins and flavours of blackcurrant, black cherry, and vanilla complement the steak. 175ml | £11.55

Sides

French fries (V)

£5

Truffle & parmesan fries (V)

£6.50

Tomato & basil salad (V, VE, GF)

£5

Hand cut chips (V, VE)

£5

Truffle & parmesan chips (V)

£6.50

Swan mixed leaf salad (V, VE)

£5

Beef Carpaccio

Cumbrian Black Dub blue cheese, herb salad & truffle honey (GF)

£12.95

Prawn Cocktail

Vodka Bloody Mary sauce, avocado & baby herbs (GF)

£13.95

Baked Scallops St Jacques

Baked scallops in white wine cream sauce, glazed gruyere cheese, creamed potato

£14.95



We recommend pairing with **Cava Reserva Heredad Brut**. Medium-bodied and mellow, character, and depth. Beholds a good fruit intensity on the palate. 125ml | £8.50

Braised Lamb Shoulder

Served with beetroot hummus, peas, baby potatoes & garden mint, pomegranate & herb jus (GF)

£28.75



We recommend pairing with **Cotes De Provence Rosé, France**. The fruitiness of the rosé complements the richness and subtlety not only to the lamb but enhances the light beetroot hummus, cutting through the garden mint salad. 175ml | £10.20

Rare Breed Pork Chop

Served with garlic & honey glaze, tomato, parsley & caper salsa, buttered asparagus & cooking jus sauce (GF)

£26.95



We recommend pairing with **Cycles Gladiator Zinfandel, USA**. The bold red fruit flavour and smooth tannins are a perfect match for the pork chops and won't overpower the subtle flavour of the pork. 175ml | £9.35

Red Chilli & Tiger Prawn Linguine

Tomato ragu & herbs

£24

Without prawns (V)

£18.95



We recommend pairing with **Tiki New Zealand Pinot Gris, New Zealand**. Medium-bodied, crisp and dry not overpowering the freshness and flavour of the tiger prawns. The acidity to help balance the richness of the chilli and contrast of the heat of the dish. 175ml | £12.30

Beetroot & Red Onion Tarte Tatin

Served with charred asparagus, crumbled vegan feta, balsamic & olive oil dressing (VE)

£19.95



We recommend pairing with **Albariño Laxas, Spain**. Sweet apple and apricot flavours counterbalanced by freshness of wine, nicely cut through the beetroots freshness and sweetness. 175ml | £9.35

Puddings

Vanilla Creme Brûlée

Lavender shortbread biscuits (V, GF available)

£9.50

Chocolate Fondant

White chocolate sauce, Bailey's ice cream (V)

£10.50

Passionfruit Mousse Delice

Passionfruit glaze, mango sauce & raspberry ice cream (V)

£9.50

Sticky Toffee Pudding

Served with vanilla ice cream (V, GF available)

£9

Lemon Curd Roulade

Served with curd sauce & raspberry coulis (V, GF)

£9.50

Cheese Plate

Selection of local and European cheeses, artisan crackers, quince, toasted nuts, apple, honey, grapes (V, GF available)

£15



We recommend pairing with **Pedro Ximenez Sherry, Spain**. Rich, dark treacle, caramel perfect for blue and salty cheese. The sweet sherry can offer an amazing experience at the end of a great meal. 70ml | £7.50