



# Branches

RESTAURANT

ELEGANT DINING

## TEAR & SHARE

### FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2

with Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt & Modena Balsamic Vinegar  
**£13.95**

## TO BEGIN

### CHEF'S SOUP OF THE DAY

served with Warm Bread  
Ask your server for today's choice  
**£8.95**

### MARINATED SLOW COOKED BEETROOT & ST MAURE GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots,  
Grilled St Maure Goat Cheese, Fennel Seed  
Infused Filo Pastry, Fresh Honeycomb & Apple  
**£12.95**

### RICH DUCK LIVER PATE

with Black Truffle Dressing, Red Currant & Port  
Jelly, Caramelized Onion Chutney & Brioche  
**£11.95**

### SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney,  
Crispy Leeks & Herb Mayonnaise  
**£12.95**

### OVEN BAKED MELTING CAMEMBERT FOR 1

with Garlic & Rosemary, Acacia Honey Truffle,  
Caramelised Red Onion Chutney & Toasted  
Sourdough  
**£13.50**

### PAN FRIED GARLIC KING PRAWNS

With Fennel & Coriander Slaw, Saffron Aioli,  
Sea Salt & Rosemary Focaccia  
**£15.95**

### HOT SMOKED SALMON & HERB FISHCAKE

With Celeriac Remoulade, Lemon  
Crème Fraiche & Herb Oil  
**£12.50**

### STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and  
Chargrilled Sourdough  
Small **£12.50** / Large **£22.50**

## MAIN EVENT

### ROASTED BASS, CHORIZO & PIPPERADE

with Rich Tomato Fondue, Slow Cooked  
Peppers & Onions, Crispy Chorizo  
Croquette & Red Pepper Pesto  
**£28.50**

### MARKET SEAFOOD FRESH LINGUINI

With Mussels, Crayfish, White Wine,  
Garlic & Parsley Cream Sauce  
**£24.95**

### FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Roasted Tomato Ragout, Chargrilled Courgette,  
Basil & Rocket Pesto, Confit Cherry Tomato & Shaved  
Parmesan  
**£19.95**

### BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash and  
Crispy Cavolo Nero  
**£19.95**

### TAGLIATELLE CARBONARA

with Crispy Soft Poached Egg,  
Wild Mushrooms & Smoked Pancetta di Parma  
with Aged Grana Padano  
**£19.95**

### 12 HOURS BRAISED FEATHERBLADE BEEF

with Creamed Potato, Bourguignon  
garnish, Roscoff Onion Rings & Seasonal  
Vegetables  
**£28.95**

### SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Sticky Red  
Cabbage, Butternut Squash, Fennel &  
Duck Fat Confit Potatoes  
**£29.95**

### ROASTED CHICKEN BREAST & HONEY ROASTED PARSNIP

with King Oyster Mushroom, Caramelized  
Shallot, Truffle & Thyme Potato Press & Chicken  
Cream  
**£26.95**

## FROM THE GRILL

45 Days Dry Aged Grass Fed Charolais Beef served with Garlic & Thyme Roasted Tomato,  
Mushroom, Watercress & Radish Salad

### 8OZ SIRLOIN STEAK

£32.95

### 8OZ CENTER CUT FILLET STEAK

£39.95

### 8OZ RIB-EYE STEAK

£34.95

## SAUCES

Peppercorn - Porcini Mushroom & Confit Garlic Butter - Diane - Beef Jus  
**£3.95 each**

## A BIT ON THE SIDE

-Seasonal Vegetables  
-House Salad  
-Hand Cut Chips  
-French Fries  
-Creamed Mashed Potatoes  
-Crisp Beer Batter Onion Rings  
-Bread and Whipped Butter  
**£5.00 each**

-Piemonte White Truffle & Grana Padano Fries  
-Beef Fat Chips  
-Chargrilled Tender-stem Broccoli with Hazelnut & Broccoli  
Pesto, Parmesan and Crispy Broccoli Leaves  
**£6.00 each**  
Surf & Turf -3 XL King Prawns cooked in Garlic Butter & Herbs  
**£8.95**

Subject to change. Please inform us of any allergies or dietary requirements as we are  
unable to guarantee that dishes will be completely allergen free.