



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 & GOAT CHEESE

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

RICH CHICKEN LIVER PATE

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

CRISPY SLOW COOKED BELLY PORK & BLACK PUDDING

With Soft Hens Egg, Black Garlic Mayo, Honey &
Whole Grain Mustard Dressing, Blood Orange &
Frisee
£12.50

SPRING ASPARAGUS & CRISPY DUCK EGG

With Wild Garlic Pesto, Hazelnut & Shallot
Dressing, Aged Parmesan
£12.50

PAN FRIED GARLIC KING PRAWNS

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

HOT SMOKED SALMON & PARSLEY FISHCAKE

With Lemon Mayonnaise & Celeriac Remoulade
£12.50

STEAMED SHETLAND MUSSELS

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

MAIN EVENT

OVEN ROASTED COD

With Rich Tomato & Butterbean Stew,
Yorkshire Chorizo, Aged Parmesan
& Lemon Crust
£29.95

MARKET SEAFOOD FRESH LINGUINE

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

SPRING VEGETABLE RISOTTO

With French Goats Cheese, Pickled Carrott &
Black Truffle
£19.95

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

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

TAGLIATELLE CARBONARA

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

ROASTED WATER EDGE LAMB RUMP

With Slow Cooked Shoulder of Lamb,
Wild Garlic, Pizzutello Tomato, Lamb Fat
Potatoes & Rich Jus
£30.95

ROASTED CHICKEN BREAST

With Creamed Savoy Cabbage, Celeriac,
Smoked Pancetta, Garlic Potato Press
& Chicken Jus
£26.95

FROM THE GRILL

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

390gr DRY-AGED RIB-ON SIRLOIN STEAK

£44.95

225gr CENTER CUT FILLET STEAK

£39.95

225gr SALT-AGED RUMP STEAK

£32.95

SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus

£3.95 each

A BIT ON THE SIDE

-Buttered Seasonal Greens
-House Salad
-Hand Cut Chips
-French Fries
-Buttered New Potatoes
-Bread and Whipped Butter
£5.00 each

-Piemonte White Truffle & Grana Padano Fries
-Beef Fat Chips
- Chilli & Lemon Sauteed Broccoli
£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.