



# 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  
**£14.95**

## 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**

### PAN SEARED SCALLOPS & BOUDIN NOIR

With Kohlrabi Remoulade, Granny Smith Puree,  
Pancetta & Caper Dressing  
**£17.50**

### HEIRLOOM TOMATOES & BUFFALO MOZZARELLA

Whit Aged Balsamic Glaze, Basil Pesto,  
Sourdough Croutons & Herb Mayo  
**£12.50**

### PAN FRIED CHILLI & GARLIC KING PRAWNS

With Mango Salsa, Coriander, Charred Lime  
& Sweet Chilli  
**£15.95**

### THAI STYLE NORTH SEA FISHCAKE

With Wakame, Textures of Cucumber  
& Sriracha Mayonnaise  
**£11.50**

### STEAMED SHETLAND MUSSELS

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

## MAIN EVENT

### OVEN ROASTED BASS & SHELLFISH

With a Shellfish Cream, Spring Greens,  
Lobster Oil & Buttered New Potatoes  
**£30.95**

### MARKET SEAFOOD FRESH LINGUINE

With Mussels, Crayfish, White Wine,  
Garlic & Parsley Cream Sauce  
**£25.95**

### SUMMER VEGETABLE RISOTTO

Creamy Carnaroli Risotto with Goats Cheese,  
Pickled Carrott & Young Shoots  
**£20.95**

### FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Roasted Tomato Ragout, Chargrilled Courgette,  
Basil & Rocket Pesto, Confit Cherry Tomato  
& Shaved Parmesan  
**£20.95**

### TAGLIATELLE CARBONARA

With Crispy Soft Poached Egg, Wild Mushrooms  
& Smoked Pancetta di Parma  
with Aged Grana Padano  
**£20.95**

### TRIO OF YORKSHIRE LAMB

Seared Lamb Rump, Crispy Shoulder,  
Slow Cooked Belly,  
Konro Grilled Baby Gem, Crushed Peas,  
Mint Sour Cream & a Rich Jus  
**£31.95**

### ROASTED YORKSHIRE CHICKEN BREAST

With Sweetcorn Salsa, Chorizo Croquette,  
Garlic Fondant Potato & Piri-Piri Popcorn  
**£27.95**

## FROM THE GRILL

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

**390gr T-BONE STEAK**  
**£45.95**

**225gr CENTER CUT  
FILLET STEAK**  
**£40.95**

**225gr SALT-AGED  
RUMP STEAK**  
**£33.95**

## 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  
- Peas & Pancetta  
**£6.00 each**

Surf & Turf -3 XL King Prawns cooked in Garlic Butter & Herbs  
**£8.95**