



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

RICH DUCK LIVER PATE

With Plum & Red Onion Chutney, Plum Conserve,
Toasted Brioche and Young Shoots
£11.95

HOT SMOKED SALMON FISHCAKE

With Creamy Celeriac Remoulade & Apple
£11.50

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

PAN FRIED GARLIC KING PRAWNS

Served on Grilled Focaccia, Chorizo
and Tomato Jam, Saffron Aioli
£15.95

OVEN BAKED GARLIC & ROSEMARY STUDDED MELTING CAMEMBERT

With Caramelized Onion Chutney,
Accompanied with Chargrilled Country
Sourdough
£13.50

BRANCHES PRAWN & LOBSTER COCKTAIL

with Caviar, Crispy Lettuce, Marie Rose Sauce
& Buttered Sourdough
£17.95

SLOW COOKED HAM HOCK TERRINE & PINEAPPLE

Served with a Hen's Egg, Pineapple Chutney
& Spring Onion Mayonnaise
£11.95

STEAMED SHETLAND MUSSELS

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

MAIN EVENT

ROASTED NORTH SEA COD

With Curried Lentils, Jerusalem Artichoke &
Potato Puree, Wild Mushrooms & Chicken
Cream
£30.95

ROASTED VENISON LOIN & BITTER CHOCOLATE

Served with Parsnip, Blackberry, Braised
Onion, Confit Potato & Thyme Jus
£39.95

WILD MUSHROOM & JERUSALEM ARTICHOKE RISOTTO

Creamy Carnaroli Risotto with Grilled French
Goats Cheese, Granny Smith Apple
& Young Shoots
£20.95

TAGLIATELLE CARBONARA

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

CONFIT WELSH BLACK BELLY PORK

With Fennel & Pork Sausage, Herb Fondant
Potato, New Season Butternut Squash &
Yorkshire Black Pudding
£29.95

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

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

ROASTED YORKSHIRE CHICKEN BREAST

With Creamy Chicken & Leek stuffed Potato,
Charred Leek, Smoked Pancetta &
a Chicken & Thyme Jus
£27.95

MARKET SEAFOOD FRESH LINGUINE

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

FROM THE GRILL

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

225gr RIBEYE STEAK
£38.95

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

-House Salad
-Hand Cut Chips
-French Fries
Autumn Roasted Vegetables
-Buttered New Potatoes
-Bread and Whipped Butter
£5.00 each

-Piemonte White Truffle & Grana Padano Fries
-Beef Fat Chips

£6.00 each

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