



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

NORTH SEA COD & PARSLEY 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 COCKTAIL

with Caviar, Crispy Lettuce, Marie Rose Sauce & Buttered Sourdough
£15.95

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

PAN SEARED STONEBASS

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

WILD MUSHROOM & JERUSALEM ARTICHOKE RISOTTO

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

SLOW BRAISED FEATHERBLADE OF BEEF

Creamed Mash Potato, Smoked Pancetta, Baby Onions, Mushrooms & a Rich Beef Gravy. Served with Seasonal Vegetables
£29.95

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

TAGLIATELLE CARBONARA

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

MARKET SEAFOOD FRESH LINGUINE

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

ROASTED YORKSHIRE CHICKEN BREAST

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

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