



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

BRANCHES PRAWN COCKTAIL

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

RICH DUCK LIVER PATE

With Port & Redcurrant Jelly, Caramelized Onion
Chutney & Toasted Brioche
£11.95

PAN FRIED GARLIC KING PRAWNS

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

HOT SMOKED SALMON & PARSLEY FISHCAKE

With Creamy Celeriac Remoulade & Apple
£11.50

OVEN BAKED GARLIC & ROSEMARY STUDDED MELTING CAMEMBERT

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

STEAMED SHETLAND MUSSELS

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

MAIN EVENT

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

SLOW BRAISED FEATHERBLADE OF BEEF

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

TAGLIATELLE CARBONARA

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

PAN SEARED STONEBASS

With Shellfish & Winter Vegetables in a
Creamy Dill & Lemon Sauce, Served with
Buttered New Potatoes
£30.95

WILD MUSHROOM AND WINTER TRUFFLE RISOTTO

Creamy Carnaroli Risotto with Wild Mushrooms,
Crispy Parmesan, Granny Smith Apple
& Young Shoots
£20.95

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 SIRLOIN 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
-Sauteed Brussel Sprouts & Pancetta

£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.