



# Branches

RESTAURANT

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ELEGANT DINING

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## TO START

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### HOMEMADE BAKED FOCACCIA

With Fresh Whipped Butter, Today's Flavoured Salt  
£1.95

### FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2

With Extra Virgin Olive Oil, Fresh Whipped Butter,  
Today's Flavoured Salt & Modena Balsamic Vinegar  
£15.95

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## TO BEGIN

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### CHEF'S SOUP OF THE DAY

Served with Warm Bread  
Ask your server for today's choice.  
£9.95

### SCOTTISH SMOKED SALMON

with Compressed Cucumber, Wild  
Caperberries, Horseradish and Chive  
Crème Fraîche. Accompanied with  
Sourdough Crisps  
£15.50

### SLOW COOKED HAM HOCK & PARSLEY TERRINE

with Honey & Mustard Dressing, Croutons,  
House Pickles & Celeriac Remoulade  
£13.50

### PAN FRIED XL

#### GARLIC KING PRAWNS

With a Rich Baby Plum Tomato & Spanish  
Chorizo Jam, Confit Garlic & Safron Aioli.  
With Toasted Sea Salt & Rosemary Focaccia  
£17.95

### RICH DUCK & PORT PATE

With Port & Redcurrant Jelly,  
Caramelized Onion & Apple Chutney  
& Toasted Brioche  
£14.50

### RAINBOW BEETROOT & GOAT CHEESE

with Slow Cooked & Pickled Beetroot, Whipped &  
Grilled Goat Cheese, Aged Balsamic & Fennel  
Infused Filo Pastry  
£13.95

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## MAIN EVENT

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### SLOW BRAISED FEATHERBLADE OF BEEF

Served with Creamed Mashed Potato,  
Smoked Pancetta, Chestnut Mushrooms,  
Crispy Onions & Rich Beef Gravy  
£32.95

### HANDMADE SPINACH & RICOTTA RAVIOLI

With Squash Velouté, Roast Squash,  
Sautéed Wild Mushrooms, Crispy Sage  
Finished With Beurre Noisette (V)  
£24.95

### TODAYS MARKET SEAFOOD LINGUINE

Fresh Selection of Fish & Shellfish with  
Handmade Fresh Linguine in a Creamy Sun  
Blushed Tomato, Chilli & Garlic Cream Sauce  
Finished with Fresh herbs & Lemon  
£29.95

### RICH ITALIAN TOMATO & ROASTED MEDITERRANEAN VEGETABLE TAGLIATELLE

With Aged Parmesan Crisp, Rocket & Basil Pesto  
Confit Cherry Tomatoes & Extra Virgin Olive Oil  
£24.95

### PAN ROASTED BASS

With Braised Masala Lentils, Silky Cauliflower  
Puree, Roast Cauliflower Steak,  
Wild Mushrooms & a Red Wine Jus  
£32.50

### OVEN ROASTED

#### FREE RANGE CHICKEN BREAST

With a Selection of Hot Honey Roasted  
Seasonal Root Vegetables, Garlic & Herb  
Layered Potato Press. Finished with a Black  
Truffle Chicken Cream  
£29.00

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## FROM THE GRILL

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

### 225gr SALT AGED RUMP STEAK

A Cut Prized for Its Rich Marbling  
& Deep Beef Flavour  
£37.95

### 225gr CENTRE CUT FILLET STEAK

The Most Tender Cut of Beef.  
The Leanest Cut for  
An Elegant Dining Experience  
£54.95

## SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus  
£4.45 each

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## A BIT ON THE SIDE

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-House Salad  
-Hand Cut Chips  
-French Fries  
-Seasonal Vegetables  
-Buttered New Potatoes  
£6.00 each

-Tender-Stem Broccoli & Chilli Butter  
-Hot Honey Roasted Root Vegetables  
-Truffle & Parmesan Fries  
-Beef Fat Chips  
£6.50 each

Surf & Turf -2 XL King Prawns cooked in Garlic Butter & Herbs  
£9.50

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.