



# Branches

RESTAURANT

— ELEGANT DINING —

<p><b>HOMEMADE BAKED FOCACCIA</b></p> <p>With Fresh Whipped Butter, Today's Flavoured Salt</p> <p><b>£1.95</b></p>	<p><b>TO START</b></p> <p><b>FRESH SELECTION OF BREADS &amp; MARINATED GREEK OLIVES FOR 2</b></p> <p>With Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt &amp; Modena Balsamic Vinegar</p> <p><b>£15.95</b></p>
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With Fresh Whipped Butter, Today's Flavoured Salt  
**£1.95**

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

## TO BEGIN

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

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

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

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

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

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

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MAIN EVENT

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

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

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**

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

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

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

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

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

## A BIT ON THE SIDE

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

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