

MENU ONE

£35.00

STARTERS

Asparagus & duck egg

Chargrilled asparagus, poached duck egg, truffle butter (v)

Heritage beetroot & buffalo ricotta

Apple, basil pesto, watercress, toasted seeds (n)

Fried chilli squid

Thai herbs, noodle salad

MAINS

All our dishes are served with mixed salad & house cut chips (v)

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Mushroom risotto

Truffle oil, cheese wafer (v)

Argentina | Las Pampas | ribeye 225g

Free range Black Angus & Hereford

Teriyaki salmon

Loch Duart salmon, pickled onions

Skewered chicken souvlaki

Grilled flatbread, tzatziki

DESSERTS

Baked New York cheesecake

Amarena cherries (v)

Crème brûlée

Orange, cinnamon (v)

Ice cream

Selection of homemade ice creams (v)(n)

(v) = vegetarian dish (n) = may contain nuts

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

MENU TWO

£40.00

STARTERS

Mushroom risotto

Truffle oil, cheese wafer (v)

Chicken skewers

Tikka spices, mint yoghurt

Tempura king prawns

Chilli jam, lime

MAINS

All our dishes are served with mixed salad & house cut chips (v)

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Butternut squash & goats cheese tart

Lemon & thyme butter sauce (v)

Crispy duck

Honey roast apples

Argentina | Las Pampas | ribeye 275g

Free range Black Angus & Hereford

Sea bass

Simply grilled

DESSERTS

Chocolate fondant

Pistachio ice cream (v)(n)

Crème brûlée

Orange, cinnamon (v)

Ice cream

Selection of homemade ice creams (v)(n)

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MENU THREE

£48.00

APPETISERS

Giant Apulian Cerignola olives (v)

Freshly baked bread (v)

STARTERS

Asparagus & duck egg

Chargrilled asparagus, poached duck egg, truffle butter (v)

Yellowfin tuna sashimi

Wasabi, pickled ginger, soy

Isle of Man scallops

Chorizo, broccoli, romesco sauce (n)

Angus beef tataki

Ginger ponzu, wasabi mayonnaise

MAINS

All our dishes are served with mixed salad & house cut chips (v)

Butternut squash & goats cheese tart

Lemon & thyme butter sauce (v)

Argentina | Las Pampas | ribeye 300g

Free range Black Angus & Hereford

Tandoor lamb cutlets

Cardamom rice, spiced tomato sauce (n)

Tuna au Poivre

Béarnaise sauce

DESSERTS

Chocolate fondant

Pistachio ice cream (v)(n)

Apple & almond tart

Vanilla ice cream (v)(n)

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)

Water biscuits, quince jelly, red grapes, walnuts (n)

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MENU FOUR

£70.00

CHAMPAGNE & CANAPES

A glass of Champagne Lallier Grand Cru Brut NV, *France*

Hummus | *Charred flat bread, pine nuts* (v) (n)

Angus beef tataki | *Ginger ponzu, wasabi mayonnaise*

Smoked salmon | *Crème fraîche, chives, rye toast*

STARTERS

Asparagus & duck egg | *Chargrilled asparagus, poached duck egg, truffle butter* (v)

Baby back ribs | *Soy, mirin, lime*

Yellowfin tuna sashimi | *Wasabi, pickled ginger, soy*

Isle of Man scallops | *Chorizo, broccoli, romesco sauce* (n)

MAINS

All our dishes are served with roast potatoes, heritage roast carrots & parsnips to share

Butternut squash & goats cheese tart | *Lemon & thyme butter sauce* (v)

Chateaubriand 450g (to share) | *The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms*

Tandoor lamb cutlets | *Cardamom rice, spiced tomato sauce* (n)

Lemon sole | *Parsley, lemon*

DESSERTS

Chocolate delice | *Honeycomb, lime sorbet* (v)

Crème brûlée | *Orange, cinnamon* (v)

Apple & almond tart | *Vanilla ice cream* (v) (n)

Ice cream | *Selection of homemade ice creams* (v)(n)

CHEESE

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)
Water biscuits, quince jelly, red grapes, walnuts (n)

COFFEE & CHOCOLATE

Coffee with chocolate & hazelnut truffles (v) (n)

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