

# Lunch Menu

2 Courses 23.00 | 3 Courses 28.50

## Starters

### Truffle and Leek Croquettes (V)

Truffle aioli, matured Italian cheese and chives

### Smoked Haddock Hash Brown

Poached free range egg, spinach & chive hollandaise

### Spicy Yellowfin Tuna Tartare

Grapefruit, ginger, soy, sesame, prawn crackers, and wasabi mayonnaise

### Crispy Duck Salad

Watercress, white radish, sesame & soy

### Heritage Beetroot (VG)

Avocado, Soy labneh, orange, crushed hazelnut & micro basil

### Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame and Gochujang soy sauce

## Mains

### Tikka Sea Bass

Saag aloo, cucumber raita and lime

### Angus Beef Burger

Brioche bun, crispy onions, spicy sauce and chips  
(Add Raclette cheese for £1.50)

### Halloumi Burger (V)

Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun and fries

### Fish & Chips

Mushy peas, tartare sauce and lemon

### Katsu Cauliflower (VG)

Japanese curry sauce, peanut, sesame, pickled ginger and red onion, served with Jasmine rice

### Steak Frites

Angus & Hereford fillet tails, garlic butter and chips  
(3.50 supplement)

## Desserts

### Burnt Basque Cheesecake (V)

Berry compote, vanilla cream and raspberry

### Dark Chocolate Mousse (VG)

Rich chocolate mousse, Amarena cherries, caramel cacao nibs and plant based vanilla ice cream

### Sticky Toffee Pudding (V)

Candied pecans, toffee sauce and vanilla ice cream

### Selection of Cheshire Farm Ice Cream (V)

Plant based flavours available on request

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories  
Scan this code.

