



TO SHARE

OUR SIGNATURE LANCASHIRE CHEESE CUSTARD (v) 5 per person
Holy Grain sourdough, onion tea, Cheshire Estate salted butter

STARTERS

PORK BELLY 10

Pickled shimeji, crackling, pork broth, lemon verbena

AGED BEEF SIRLOIN TARTARE 13

American mustard, dill pickle, Monterey Jack cheese

CURED AND SMOKED LOCH DUART SALMON 12

Jalapeño, buttermilk, dill

ASHLYNN GOAT'S CHEESE (v) 9

Rye bread, roasted baby beetroot, candied walnut

ISLE OF WIGHT TOMATOES (ve) 9

Fennel, basil, gazpacho

CHARGRILLED ASPARAGUS (v) 11

Poached egg, wild garlic chimichurri, crispy brioche

GRILLS

CUMBRIAN BEEF

Dry aged in house for a minimum of 40 days and cooked on the barbecue before being glazed in our homemade beef butter

Grills are served with triple-cooked chips, herb mayonnaise, baby watercress and sauce of your choice

100Z SIRLOIN STEAK 42

80Z FILLET STEAK 45

BRAISED BEEF SHORT RIB 36

Chive and pickled shallot

SAUCES

Chimichurri butter | Peppercorn | Béarnaise

SKEWERS

Skewers are served with potato rosti and spring salad

CHICKEN, LION'S MANE MUSHROOM & PANCETTA 22

Red wine sauce

ARTICHOKE, JERSEY ROYAL POTATO & LEEK (ve) 18

Lemon thyme sauce

ATLANTIC COD, OCTOPUS & CHORIZO 25

Romesco sauce

CLASSICS

RUMP OF SPRING LAMB 28

Lamb belly, wild garlic, morel mushroom

PAN-FRIED STONE BASS 24

Asparagus, sorrel, samphire, crispy potato

CHEESE & POTATO PIE (ve) 18

Spring onion mash and white onion sauce

STEAMED MUSSELS 19

Thai green sauce, toasted sourdough

SIDES

TRIPLE-COOKED CHIPS (ve) 5

ONION RINGS (ve) 5

Curry salt

CREAMED SPINACH (ve) 5

MASHED POTATOES (v) 5

Red wine jus

SPRING SALAD (ve) 5

TENDERSTEM BROCCOLI (ve) 5

Miso and sesame dressing

DESSERTS

BANOFFEE FONDANT (v) 9

Caramelised banana, peanut butter parfait, salted banana caramel

PASSION FRUIT MERINGUE PIE 8

Elderflower jelly, passion fruit curd

GARIGUETTE STRAWBERRIES (ve) 8

Vanilla sponge, yoghurt mousse, black pepper, nasturtium

DARK CHOCOLATE MILLE-FEUILLE (v) 9

Salted toffee, coffee ice cream

BAKED LIME CHEESECAKE (v) 8

Pineapple salsa, Thai green sorbet

(v) vegetarian | (ve) vegan

@podium.mcr

f podiummcr

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team. Adults need 2,000kcal a day - please scan the QR code to see calorie content. A discretionary 12.5% service charge will be added to all bills.



podium