

Sunday Lunch Menu / Two Courses 50 / Three Courses 55



To Begin

Today's freshly baked bread and butter

Chef Trio of Amuse Bouche

Starter

Asparagus Green asparagus, almond cream, shiso oil and Wirral watercress

Bluefin Tuna Tartare Ponzu sauce and citrus gel, cherry tomato, garlic and anchovies

Hand dived Orkney Scallop Carrot cream, grapefruit gel and turmeric sauce *£9*

Raviolo Braised rabbit ragu, parmesan foam and burnt onion cream

Salt Aged Beef Carpaccio Basil pesto, pine nut milk and pizzaiola sauce

Main Course

Roast Sirloin of Beef Greens, cauliflower cheese, duck fat roast potatoes, Yorkshire pudding, carrot and swede

Children's Roast Available £15

Creedy Carver Duck Pumpkin chutney, fondant potatoes, orange gel and bigarade sauce *£10*

Turbot Roasted leeks, parsley oil, potatoes and capers, lemon sauce

Risotto Garden peas, crumbled buffalo mozzarella and raspberry jus

Lobster Linguine Lobster sauce, court bouillon, white wine, micro herbs *£12*

Sides

Hand Cut Chips Chicken skin salt *£6.5*

Grana Padano Truffle Chips *£8.5*

Confit Garlic Pomme Purée *£6.5*

Seasonal Vegetables *£6.5*

Panzanella Salad Sunflower pesto, croutons, fresh onion, roasted red pepper *£6*

Dessert

Pistachio Tiramisu Traditional Italian tiramisu, pistachio mascarpone, raspberry sorbet

Chocolate Dome Raspberry gelee centre, caramelised popcorn, vanilla gelato

Lemon Meringue Lemon sponge, lemon curd, lemon sorbet

Selection of British Cheeses Pickled carrots, candied walnuts, ginger fruit loaf, quince paste *£7.5*

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen. Please inform your server of any allergies. An optional service charge of 10% will be added to your bill.