



Prix Fixe Menu

Two Courses 59 | Three Courses 69

Today's Bread & Butter

Starter

Smoked Tomatoes Ajo Blanco, Grape, fermented chilli & garlic, couscous, caviar (N)

Bluefin Tuna tartare Aged soy, coconut, lemongrass, sauce tonnato, sourdough crumpet

Hand dived Orkney Scallop Prosciutto, agretti, grapefruit, massaman scallop roe sauce, scallop toast +

Supplement (+€9)

Ballotine of English rabbit Southport saffron risotto, shiso, girolles, sweetcorn, pancetta

Salt aged Beef tartare Bone marrow hashbrown, smoked cheese custard, chive emulsion, aged balsamic

Main Course

Salt Aged Beef Wellington Confit Garlic Pomme Purée, Wye Valley Asparagus, Wirral Watercress, Bone Marrow Jus + €10

Creedy Carver Duck Local beetroot, cherry blossom, duck leg sausage, charred corn, chicory GF

Suffolk Chicken Wye valley asparagus, winter truffle, smoked katsu chicken thigh, black garlic ketchup, leek, chicken butter sauce

Monkfish tail White miso, popcorn mussels, spiced carrot, cider sauce

Tortellini of cep mushroom Roscoff onion, hen of the woods, black truffle crisp, purple sprouting broccoli

Sides

Hand Cut Chips Chicken Skin Salt + €6.50 (Grana Padano & Truffle + €2)

Confit Garlic Pomme Purée^{V, GF} + €6.50

Tandoori Carrots Wirral Watercress, Natural Yoghurt^{V, GF} + €6.50

BBQ Brussel Sprouts Caramelised Artichoke, Maple, Crispy Chilli^V + €6.50

Waldorf Salad Walnuts^{V, GF, N} + €6

Dessert

Pistachio Tiramisu Traditional Italian Tiramisu, Pistachio Mascarpone, Raspberry Sorbet^{V, N}

Chocolate Dome Raspberry Gelee Centre, Caramelised Popcorn, Vanilla Gelato.^{GF}

Lemon Meringue Lemon Sponge, Lemon Curd, Lemon Sorbet^V

Selection of British Cheeses^N Pickled Carrots, Candied Walnuts, Ginger Fruit Loaf, Quince Paste, Sourdough Crackers + €7.50

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.