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STARTERS

SELECTION OF WARM BREADS soft Netherend farm butter and olive tapenade	3.95	CHICKEN 'CAESAR' romaine, anchovies, prosciutto, Parmesan	9.95
FRESHLY MADE SOUP OF THE DAY freshly made (v)	7.50	PRESSED WILD RABBIT rhubarb, leeks, rainbow chard, brioche shards	10.95
CRAB TIAN vegetable spaghetti, cucumber, caviar	11.95	YORKSHIRE ASPARAGUS burrara mousse, balsamic shallot, avocado, quail egg (v)	9.95
CURED BEETROOT SALMON fennel chutney, crayfish mousse, dandelion, lemon puree	10.50		

MAIN COURSES

CHESHIRE AGED BEEF FILLET courgette rosti, purple broccoli, artichoke, Maderia jus	26.95	SESAME SEARED TUNA Pak choi, heritage carrot, garlic textures, squid ink alioli	21.95
SEA BASS herb gnocchi, Iberico ham, sea beets, beurre blanc	21.95	LOIN OF MONKFISH lentils, spring kale, broad bean & tomato vierge	19.95
CANNON OF SPRING LAMB Pea & nettle puree, Jersey Royals, aubergine caviar, cumin jus, mint oil	19.95	CELERIAC & TRUFFLE BARLEY RISOTTO morel pear, wild mushrooms, cep foam (v)	16.50

All our meat is supplied from Multi awarding winning Local Butcher –Mettrick's of Glossop

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any particular dietary requirements.

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

JOSPER GRILL

*The Josper Grill was created in 1970 by Josep Armangue & Pere Juli.
It's a premium natural Charcoal lit grill, hitting temperatures of over 400°C.
It gives a unique smoky flavour whilst maintaining moisture in all meats cooked on it.*

16 oz CHATEAUBRIAND to share carved at your table	65.00	GOLCAR CHICKEN BREAST	16.95
10 oz CHESHIRE RIB EYE STEAK	27.95	8 oz VEAL RIB	29.95
Sauces - Peppercorn, Red wine jus, Bernaise			

SIDES

TRIPLE COOKED CHIPS	3.95	SPRING SALAD WITH HONEY MUSTARD DRESSING	3.95
MINTED PEAS & SHALLOTS	3.95		
TOMATOE & SHALLOT SALAD	3.95	PURPLE SPROUTING BROCCOLI WITH BLACK SESAME	3.95

DESSERTS

BANANA MILLE FEUILLE toasted coconut, raspberry ice cream, coulis	6.95	FIG & APRICOT TARTE TATIN Bourbon Whiskey ice cream	6.95
VALRHONA CHOCOLATE salted caramel fudge, shortbread	6.95	DUCK EGG CUSTARD spiced poached pear, croissant ice cream	6.95
YORKSHIRE RHUBARB & CUSTARD	6.95	SELECTION OF LOCAL CHEESES celery, fruit chutney, artisan crackers	10.95