
STARTERS

SELECTION OF WARM ARTISAN BREADS 3.95
soft Netherend farm butter and olive tapenade

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| GREEN TOMATO GAZPACHO gin cucumber sorbet, pickled heirloom tomatoes, red pepper (v) | 7.50 | GLAZED CHICKEN LIVER MOUSSE herb glaze, caraway crumble, granny smith puree, plum, celery | 9.95 |
| CORNISH CRAB & LEMONGRASS CANNELLONI avocado, lemon mayonnaise, brown crab crisp | 11.95 | VENISON TORTELLONI turnip puree, wild mushroom, spinach foam, seeded parmesan | 10.95 |
| CURED MONKFISH CARPACCIO globe artichoke, chilli jam, confit lemon | 10.50 | PISTACHIO CRUSTED ROSARY GOATS CHEESE tomato spaghetti, beetroot, radish (v) | 9.95 |

MAIN COURSES

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| CHESHIRE RIB OF BEEF potato & thyme risotto, watercress puree, roast shallots, spring onion, beef jus | 26.95 | PAN FRIED SUPREME OF TURBOT cannellini beans, chorizo, pak choi, lovage veloute | 21.95 |
| COD FILLET broccoli, olive oil mash, heritage potato, roast pepper sabayon | 21.95 | ROAST SADDLE OF RABBIT confit leg, purple carrot chutney, potato, spiced jus | 19.95 |
| PISTACHIO CANNON OF LAMB sweet bread, cavolo nero, polenta, baby sweetcorn | 19.95 | YOUNG VEGETABLE OPEN LASAGNE aubergine caviar. tomato fondue. pecorino 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. Some of our
dishes can be ammended to cater for dietary requirments please enquire with your server.
Vegetarian dishes(v)

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.*

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| 16 oz TOMAHAWK STEAK to share carved at your table | 55.00 | 8oz GOLCAR CHICKEN BREAST | 16.95 |
| 10 oz CHESHIRE SIRLOIN | 27.95 | 6 oz LOCH DUART SALMON SUPREME | 21.95 |
| 8 oz MARINATED STAFFORDSHIRE PORK SECRETO | | 14.95 | |

Sauces - Peppercorn, Red wine jus, Bernaise

SIDES

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| TRIPLE COOKED CHIPS | 3.95 | MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING | 3.95 |
| SEASONAL VEGETABLES WITH MINT | 3.95 | SAUTEED POTATOES WITH TARRAGON & GARLIC BUTTER | 3.95 |
| TOMATO & MOZZARELLA SALAD | 3.95 | | |

DESSERTS

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| VARIATIONS OF VALRHONA CHOCOLATE mousse, minted brownie, caramelised white chocolate, malt ice cream | 6.95 | CLEMENTINE & HONEYCOMB PANACOTTA toasted honey marshmallow, chamomile, bee pollen & honey sponge | 6.95 |
| ICED PINA COLADA PARFAIT poached mango, rum jelly, vanilla sable | 6.95 | KIRSCH & GRIOTTINE CHERRY MOUSSE chocolate cremeux, pistachio, yogurt crisps | 6.95 |
| BRAMLEY APPLE TRIFLE caramel custard, cinnamon doughnut, calvados cream | 6.95 | SELECTION OF REGIONAL CHEESES celery, fruit chutney, artisan crackers | 10.95 |