



STARTERS



Heritage beetroot and smoked
almond croquette

£6.00

Chicken liver pâté with
red onion, shallot and
balsamic chutney

£8.00

Soup of the day

£6.00

Whisky-cured salmon with
avocado and radish

£7.00

Steak tartare with game crisps

£9.50

Crab fritter, watercress sauce
and roasted garlic mayo

£7.00

Salt and pepper sausage roll
with salt and pepper spiced
pork scratchings

£5.50

Waldorf salad

£7.50

Caesar salad

£7.00

Avocado and pear salad with
vanilla and fennel

£8.00



MAINS



Braised ox cheek cottage
pie with roasted shallots and
buttered carrot

£18.00

Pork belly with apple and
black pudding beignet and
grilled baby leeks

£16.00

Fermented garlic and
tomato pappardelle with
sourdough crumbs

£12.00

Steak and ale pie with
mash and jus

£16.00

Roasted red pepper and
tomato ravioli, smoked
Applewood cheese sauce
and Parmesan

£13.00

Rabbit and tarragon hotpot
with savoy cabbage and
young peas

£16.50



GRILL



Sirloin steak
£22.00

Rib eye steak
£22.00

Talisker BBQ sauce glazed
chicken breast
£14.00

Fillet of beef
£28.00

Apple and sage pork chop
£16.00

*All served with fries, tomato,
mushroom and dressed leaves*

Carpathia burger topped
with Lancashire rarebit
and streaky bacon
£12.50

Salt and pepper bean burger
£10.50

Sauces - £4 each

Peppercorn
Diane
Béarnaise
Talisker BBQ

SEA & SHELLS



Fish and chips with chunky
tartare sauce and mushy peas
£14.00

Confit salmon with asparagus,
buttermilk and dill oil
£16.50

Cornish cod fillet with white
bean and chorizo cassoulet
£16.50

Oysters with trio of dressings

6 Oysters
14.00

9 Oysters
£21.00

12 Oysters
£28.00

Halibut with lardo, leeks and
mushroom ketchup
£25.00

Bream with hassleback
potatoes and chive
beurre blanc
£14.00

Roast monkfish tail on
the bone with Café de Paris
sauce and garlic puy lentils
£20.50





LIGHT BITES

Served from 12-6



English cured meat platter
with warm focaccia
£15.50

Vegetable platter with
warm focaccia
£14.50

Oysters with trio of dressings

6 Oysters
14.00

9 Oysters
£21.00

12 Oysters
£28.00

Salt and pepper sausage roll
with salt and pepper spiced
pork scratchings
£7.00

SALADS & SIDES



Hand cut chips
£3.00

Game crisps
£3.00

Straw fries
£3.00

Seasonal greens
£4.00

Hasselback potatoes
£5.00

Buttered savoy cabbage
and petit pois
£4.00

Barbecued broccolini,
walnuts and tahini
£4.00





AFTERNOON TEA



Selection of Sandwiches

Cheshire ham and Snowdonia Black Bomber with
spring onion mayonnaise

Smoked salmon with citrus crème fraiche

Roast topside of beef with creamed horseradish

Cucumber with smoked sea salt cream cheese

Selection of Cakes

Passionfruit tart

Red velvet cake

Lemon sponge

Banoffee meringue

Custard and cream doughnut

Scone with jam and Devonshire clotted cream

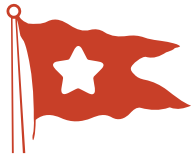
£19.95 including a pot of coffee or traditional English breakfast tea

£24.95 including a glass of prosecco

(If you would prefer one of our speciality teas, please feel free to ask your server.) Please make sure your server is aware of any dietary requirements or allergies you may have.

Vegan afternoon tea is also available.





DESSERTS



WARM DESSERTS

Sticky toffee pudding with caramel sauce and vanilla ice cream
5.50

Rum baba with clotted cream ice cream and Old J's Spiced Rum syrup
6.50

Baked pear with caramel custard, filo and brown butter ice cream
5.50

Coffee braised doughnut, espresso ice cream and salted crumbs
6.00

CHILLED DESSERTS

Vanilla and gingernut cheesecake with raspberry and pink gin jelly
6.00

Liverpool tart with lemon sorbet
5.00

Ice cream sundae
7.50

Pickled strawberry Eton mess with black pepper meringues
6.00

Local cheese plate with homemade crackers
3, 4 or 5 cheeses
£6.00 | £8.00 | £12.00

Why not finish your meal with a delicious liqueur coffee, fine whiskey, brandy, or even one of our signature cocktails?

Ask your server for details.