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DINNER MENU
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STARTERS

CAULIFLOWER & BLACK TRUFFLE SOUP w/ crème fraiche & seeds on sourdough	7.50
BEETROOT & GOAT'S CURD SALAD w/ candied walnuts & citrus dressing	7.50
BURRATA w/ vine tomato, roasted chilli & maldon salt	9.50
SCALLOPS w/ jerusalem artichoke puree, lemon butter & celery	11.00
"AFC" CHICKEN buttermilk fried chicken, sriracha mayonnaise & hand cut slaw	9.50
DUCK BROTH w/ bok choy, rice noodles & soft boiled egg	8.50

WOOD FIRED PIZZAS

MARGHERITA w/ fresh basil leaves	7.00
ARTICHOKE, GORGONZOLA & WATERCRESS w/ candied walnuts	9.00
BLACK TRUFFLE & BUFFALO MOZZARELLA w/ honey	13.00
ROASTED PEPPERONI & CHORIZO w/ fresh chilli	10.00
BUFFALO MOZZARELLA, COURGETTE & PARMA HAM w/ chilli, garlic & parsley oil	10.00

ROBATA GRILL

GRILLED 1/2 LOBSTER w/ bisque butter, french fries & green salad	25.00
HOUSE GROUND CHUCK STEAK BURGER w/ gruyere, tomato, lettuce, pickle & french fries	14.90
DRY AGED FILLET STEAK w/ potato rosti, spinach & veal jus	30.00

45 DAY HOUSE DRY AGED ABERDEEN ANGUS

350G PORTERHOUSE w/ house salad & french fries	39.00
450G SIRLOIN w/ house salad & french fries	49.00

served with a choice of:
béarnaise - bone marrow jus - peppercorn

MAINS

SPICED CAULIFLOWER STEAK w/ hung yogurt, peas, baby gem, toasted cashews & caviar lentil salad	13.50
SMOKED AUBERGINE RAVIOLI w/ tomato butter, zaatar oil & yogurt	14.00
BARRAMUNDI FILLET w/ zucchini, mint & pistachio nuts	21.50
VEAL ESCALOPE w/ crisp green salad & paprika lemon	20.00
BUTTERMILK FRIED CHICKEN BREAST BURGER w/ french fries, sriracha mayonnaise & hand cut slaw	14.50

DESSERTS

STICKY FIG PUDDING w/ salted caramel & coconut	4.50
BANOFFEE PIE w/ dulce de leche	4.50
NEW YORK CHEESECAKE	4.50
MRS KIRKHAMS LANCASHIRE CHEESE w/ oat biscuit & green tomato chutney	6.50
CHOCOLATE SOUFFLE w/ pashmak	5.00