

Golden Hour Sessions

£ 6 0

*Add Bottomless - £30 per person
Bubbles / Palomini / Rossinis / Aperol Spritz*

Oysters

Two Achill island rock oysters, cucumber margarita granita

Tuna

Yellowfin tuna sashimi, sesame emulsion, togarashi spice, white radish, soy and lime dressing

Tartare

Hand-cut beef tartare tartlet, Hendersons X Manchester Stories dressing, truffled yolk

Crab

Cornish white crab salad, cucumber, granny smith, avocado, yoghurt crisp, coconut tamarind sauce

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Rump Steak

350g, aged, grass-fed, Aberdeen Angus beef rump

Garden Basket (vg)

Puff pastry vol au vent, salad of courgette, wild garlic and samphire earl grey datterini tomato, aubergine, plant-based Nduja Arrabbiata

Stone Bass

Brixham stone bass, chili and anchovy butter Piquillo peppers, Norfolk brassicas, brown crab

Prawns

Butterflied tiger prawns á la plancha garlic and chilli butter, lemon aioli

Courgette salad £9 | Tomato £8 | Fries £8 | Peas £7 | Jersey Royals £9

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Crème Brûlée (v)

Vanilla crème brûlée, Yorkshire rhubarb, ginger biscuit crumb

Millionaires Madeleines (v)

Warm sticky toffee madeleines, chocolate drops caramel sauce, rum & raisin ice cream

Strawberries & Cream (vg)

Vanilla & oat panna cotta, Kent strawberries, elderflower, meringue

(Sample menu - subject to change)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

15% service charge will be added to your bill. Prices include VAT.