



M E N U

from the Deli

Gordal Olives, Mandarin Oil (Ve DF GF)	£3.95
Bread, Olive Oil & Balsamic (Ve DF)	£4.25
Charcuterie board (GF DF)	£9.50
Garlic & mozzarella pizzette (V)	£6.50
Add 'Nduja £1.00	
Pissaladière	£6.50
Tartiflette (GF)	£8.50
Cheshire Saffron Arancini,	£6.50
Black Garlic Aioli	
Confit Duck & Hoi Sin Croquettes,	£7.50
Sweet & Sour Black Cherries	
Mini Chorizo, Rioja Sauce (GF)	£6.50

from the Dairy

Fondue Savoyarde (for 2 to share) <i>Served with baguette, new potatoes, Cornichons, silverskin onion</i>	£25.00
Baked Camembert, Apple Compote	£8.50
Mrs Kirkham's Lancashire, Eccles Cake	£8.50
Pecorino Riserva della Fondatore with Truffle Honey	£8.50
Delice de Bourgogne, Charcoal Crackers Pear, Date & Cognac Chutney	£8.50
Colston Basset Stilton, Cranberry Toast 10yo Niepoort White Tawny Port (70ml)	£12.50

from the Sea

Grilled Tiger Prawns, Sobrasada Butter (GF)	£9.50
Puttanesca Mussels	£8.50
Poached Cod, Tenderstem Broccoli	£9.50
Creamed Jerusalem Artichoke	
Scorched Spiced Octopus, Pak Choi, Chilli, Ginger (DF GF)	£10.00

from the Garden

Cavolo Nero, Roasted Pine Nuts (Ve GF DF N)	£4.50
Padron Peppers, Maldon Salt (Ve GF DF)	£4.50
Wild Mushrooms, Manzanilla, Cream (V)	£7.50
Sweet Potato Fries, Sriracha Mayonnaise (V)	£4.50
Crushed, Roasted New Potatoes With Smoked Paprika or Truffle & Parmesan	£4.50
Porcini Fettucine, Truffle Oil	£8.50
Crispy Cavolo Nero (V N)	
Romanesco Cauliflower, Golden Raisins, Tahini, Sumac (Ve GF DF)	£6.50
½ Dozen Snails in Garlic Butter	£7.50

from the Butcher

Corn-fed Chicken Breast, Vin Jaune, Morels	£11.50
Beef Brisket Feijoada, Tolosana Black Beans (DF GF)	£8.50
Maple Braised Pork Belly, Parsnip & Fennel Seed Slaw (DF GF)	£8.50
Lebanese Lamb Cutlets, Giant Couscous	£12.50

from the Heavens

A couple of knock-out centrepieces if you fancy a treat. Great to share between anything from 2-6 people. No fighting.

1kg Dry-aged Cote de Boeuf <i>Served with porcini or peppercorn sauce, truffled potatoes and cavolo nero</i>	£59.00
Iberico Pork 'Solomillo' with a PX glaze <i>A full tenderloin fillet of acorn-fed Iberico pork. Prepared slightly pink, served with smoked paprika potatoes & grilled goats cheese drizzled with Orange Blossom Honey.</i>	£36.00

D e : f I N E
FOOD & WINE



RECOMMENDED DISHES PER PERSON: HUNGRY: 3 HANGRY: 4 HAGRID: 5

Please note that a discretionary service charge of 10% will be added to groups of 6 or more.

GF= GLUTEN FREE Ve=VEGAN V=VEGETARIAN DF=DAIRY FREE N=CONTAINS NUTS

Please ask a member of staff for full details of allergen information.