

Prix Fixe

Available from 6-7pm, Daily

2 courses | 32

Choose 1 dish from any 2 courses AND
either an appetizer OR a side

3 courses | 40

Choose 1 dish from each course AND
either an appetizer OR a side

Appetizers

Freshly baked sourdough
English rapeseed oil, house whipped butter

£5
(If added as an extra)

To Start

Wirral watercress & potato velouté (v) (vga)

Crispy hens egg, nasturtium

Chicken & duck liver parfait

Blackberry, port jelly, toasted sourdough

Scorched mackerel

Cucumber, buttermilk, horseradish, gooseberry

Mains

Fish of the day

Capers, brown shrimp, lemon butter sauce, almond

Ricotta, pea & broad bean tortellini (vga)

Morels, aged parmesan, pickled mushroom

Treacle cured roast sirloin

Parmesan & beef fat potato, wild mushroom, port jus, pickled mustard, crispy short-rib

Sides

Roasted cauliflower, pine nut, lemon & herb dressing

Hand cut chips with Béarnaise sauce

New season potatoes with wild garlic butter

Tenderstem broccoli with toasted almonds

Green salad or Caesar salad

All £5
(If added as an extra)

Dessert

Black forest gâteau

Dark chocolate, aero, cherries, kirsch, yoghurt

Passionfruit cheesecake

Coconut sorbet, pineapple & lime salsa

Choice of 3 cheeses

From the cheese trolley

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free

Please note, this is a sample menu and all dishes are subject to change.