

# Prix Fixe Lunch

Available from 12-4pm, Friday-Saturday

2 courses | 22

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

3 courses | 30

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.