

{MENU}



February 2017

Monday to Thursday & Sunday: 4pm – 6.30pm
Friday & Saturday: 4pm – 6pm

EARLY EVENING

3 courses with a glass of white or red wine
£25.50 per person

3 courses with a glass of Prosecco
£28.50 per person

2 courses with a glass of white or red wine
£22.50 per person

GOING TO THE THEATRE? PLEASE LET US KNOW!

APPETISERS

Cream of cauliflower soup, cumin seeds, cheese & chive soda bread (v)

Braised rabbit and confit pork shoulder terrine, pickled fennel, cornichons, toast

Baked goats cheese, almond & thyme butter, roasted shallot, soda bread (v)

Salt cod veloute, crisp mussels, seaweed

MAINS

Roast chicken supreme, Koffman cabbage, sautéed maris peers

Honey, orange & star anise slow braised belly pork, fines herbes, kale & cannellini bean cassoulet

Baked fillet of hake, langoustine bisque, Cox's apple, dill & potato salad, spinach

Braised heritage beetroots, spelt 'risotto', crispy leeks (v)

PUDDINGS

Dark chocolate & salted caramel tart, crème Chantilly (v)

Liquorice panna cotta, blackberry jelly meringue (v)

Apple, stem ginger & Yorkshire forced rhubarb crumble, vanilla custard (v)

Sticky toffee pudding, treacle butterscotch, vanilla pod ice cream, cinder toffee (v)

Try a glass of dessert wine with your pudding!

75ml/500ml

Moscato d'Asti, Moncucco

3.70/17.50

Dolle, Riesling, Austria

6.00

Recioto Valpolicella, Bertani

33.00

SIDES

Roast parsnips, Parmesan, truffle oil 3.5

Roast potatoes, skin-on 3.5

Honey-roast Chantenay carrots, cumin 3.5

Savoy cabbage, kale, pancetta 3.5

CHEESE (from Liverpool Cheese Co, Woolton)

A selection of North-Western English & Northern Welsh artisan cheeses with our own quince jelly 9.

Fine port selection (all 75ml measures)

Quinta do Crasto NV Finest Reserve Port 3.5

Quinta do Crasto Late Bottled Vintage Port 4.5

Quinta do Crasto Vintage Port 7.5

{PROVENANCE}

Our delicious seasonal veggies grown & supplied by the Pimbley family, Claremont Farm, Wirral

Kale, watercress when in season grown & supplied by Peter Jones, Hooton, Wirral

Meat sourced in Lancashire, Cumbria & Yorkshire & supplied by our master butcher Paul Hevey, Staveley, Cumbria

Fish caught in British waters & supplied by My Fish Company, Fleetwood

Flour made and supplied using wheat grown around the mill, by Walk Mill, Waverton, Chester

ALLERGENS & INTOLERANCES

If you are uncertain, please speak to a member of staff. Customers are advised that we use nuts and peanuts in our kitchen and cannot guarantee that our food is free from traces of these and other allergens