

Thursday Menu: March 2026 £29

Served 6-8pm on Thursdays

Starter

Puree of Lentil Soup (Vegan)

(with bread sippets and curry oil)

Smoked Haddock Kedgeree Tartlet

(curried royale, mature cheddar, dressed leaves)

Slow Roasted Crapaudine Beetroot

(toasted nuts and seeds, horseradish emulsion, micro leaves)

Creamy Risotto of Pancetta

(wild garlic, pancetta shards, herb oil)

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Main Course

Pot Roast Pork Belly

(buttery mash, crispy kale, buttered carrot with honey and thyme, pan juices)

Pan-Seared Sea Bass Fillet

(crushed new potatoes, creamed leeks, deep fried capers)

Butternut Squash Wellington (Vegan)

(vegetable and nut crunch, encased in puff pastry, thyme-roasted potatoes, mushroom jus)

Creamy Chicken & Woodland Mushroom Fricassée

(poached in white wine cream, button onions, mushrooms, buttered greens, turned potatoes)

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Asiette of Desserts

Warm Sticky Toffee Pudding

(with butterscotch sauce)

Mini Lemon Pie

(topped with italian meringue)

Mango Swirled Cheesecake

(with toasted coconut curls)

Honeycomb & Vanilla Ice Cream

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Chef Snacks of the Day

*A surprise from the kitchen to start your meal:
changing daily and always chef-driven.*

Baby Gem Cup, Avocado Whip, Chilli-Lime Salt & Pickled Cucumber (Vegan)

Celeriac Scallop, Toasted Seeds & Nuts (Vegan)

Crispy Chicken Skin, Whipped Feta, Pickled Raisins & Coriander Cress

Soup Shot Of The Day (Vegan)

Vegan Scouse Tart (Vegan)

Breads, Flavoured Whipped Butter, Balsamic & Olive Oil (Vegetarian/Vegan)

Crispy Panko Prawn with Sriracha Mayo

*Please advise waiting on staff if there are any allergy issues
that the kitchen team should be made aware of.*

