

## Starters

- Rolled terrine of partridge, apple celeriac remoulade, parsnip and honey cream - £5.95
- Seared hand dived scallops with cauliflower textures, pineapple and coriander salsa - £7.95
- Heirloom tomato and avocado salad with baby basil - £7.50
- Tasting of salmon – gravdax honey and brandy, mousse with lime sauce, beetroot cured vodka crème fraiche - £7.90
- Ham hock, ham consommé, fresh peas and poached egg - £6.00
- Baked goats cheese crotin, apple and beetroot salad and cream of horseradish – £5.95
- Tian of crab, lime crème fraiche, saffron crab jelly and pickled vegetables - £6.95
- Barn smoked duck, melon, feta and mint salad with Wirral watercress sauce - £5.85
- Air dried spring lamb, butterscotch apple, mint and apple flavoured crayfish - £6.50
- Welsh beef Carpaccio, sweet and sour vegetables and horseradish cream - £6.90

## Main Course

- Pan fried Cheshire Porterhouse steak with oxtail stroganoff and bone marrow rice - £21.50
- Seared wild seabass on a broccoli risotto with ginger and caramel sauce - £18.90
- Open lasagne of artichokes and salsify baby spinach and cep foam - £12.50
- Roast loin of venison, venison burger, venison liver and onions and cocoa reduction - £17.50
- Masala spiced monkfish, coconut and red Thai curry sauce, apple and carrot slaw, spiced lentils - £17.90
- Tian of veal filled with a ratatouille mousse on baby spinach, black garlic and Madeira cream - £18.50
- Roulade of lemon sole filled with langoustine mousse, vegetable dauphinoise and parsley sauce - £19.50
- Rump of Welsh lamb marinated in tomato and rosemary, braised belly of lamb, pea risotto, mint cloud - £18.90
- Roast fillet of beef, truffle mash, heritage tomato concasse, wild mushrooms, brown sugar and wasabi butter – £24.50
- Braised belly pork, pan fried calamari, bronze spaghetti and gremolata dressing - £16.70

Please note this menu is a sample of our dishes, and is intended as a representation only. Our menu changes on average every 4 weeks.