

Lunch Menu

Served Monday to Saturday 12 - 4.30pm

Two Courses £25 Three Courses £30

The Starters

Rich French Onion Soup

Cheddar Gorge 'cave-aged' cheese & sourdough croutons.

Smoked Pork & Ham Hock Terrine

'Mother-in-Law egg', pickled heritage carrots in tumeric & spices.

Heirloom Tomato & Buffalo Mozzarella Salad (v)

Pickled red onion, black garlic & fresh oregano.

Seared Yellowfin Tuna Carpaccio

Black olive tapenade crisps, salad of pickled watermelon & cucumber in a refreshing citronette dressing.

The Mains

Grilled Steak Burger

Topped with Wirral watercress.

Steak Frites

6oz grilled Picanha rump steak, Café de Paris butter.

Market Fish of the Day

With coal roasted lemon.

All the above served with seasoned American fries.

Coal-Roasted Aubergine (vg)

Nasi pear & shiitake pickles, sweet miso dressing & baby herbs.

Chicken Caesar Salad (Made at your table)

Crisp cos hearts, shaved Parmesan, marinated anchovies, crunchy sourdough croutons & our original Caesar dressing.

The Desserts

Strawberries & Cream (v)

Homemade meringue, vanilla bean custard, crushed strawberries & shortbread crumb.

Crème Brûlée (v)

Homemade shortbread.

Chocolate Galaxy (v)

Rich chocolate brownie, orange scented dark chocolate fudge & hazlenut praline.

Selection of Freshly House-Churned Ice Creams

Please ask a team member for today's flavours.

(vg) vegan option (v) vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.
A discretionary 10% service will be added to your bill. All gratuities & services charges go to the team.