

Sunday

The Starters

Rich French Onion Soup Cheddar Gorge 'cave-aged' cheese & sourdough croutons.	7.5
Heirloom Tomato & Buffalo Mozzarella Salad (v) Pickled red onion, black garlic & fresh oregano.	8
Seared Yellowfin Tuna Carpaccio Black olive tapenade crisps, salad of pickled watermelon & cucumber in a citronette dressing.	11.5
Smoked Pork & Ham Hock Terrine 'Mother-in-Law egg', pickled heritage carrots in tumeric & spices.	9.5

The Mains

Grilled Steak Burger topped with Wirral watercress.	16.5
Steak Frites 6oz grilled Picanha rump steak, Café de Paris butter.	17
Market Fish of the Day with coal roasted lemon.	20
<i>All the above served with seasoned American fries.</i>	
Coal-Roasted Aubergine (vg) Nasi pear & shiitake pickles, sweet miso dressing & baby herbs.	13.95
Chicken Caesar Salad (Made at your table) Crisp cos hearts, shaved Parmesan marinated anchovies, crunchy sourdough croutons & our original Caesar dressing.	14

Steaks

Ribeye 10oz Extensive marbling gives this cut its full flavour & increased succulence.	25.95
Sirloin 10oz Tender & well marbled.	29.95
Fillet 8oz Subtle in flavour & extremely tender.	34.95
<i>Sauces 3.5 each Béarnaise or Pepper, ask a team member for the full range.</i>	

Sunday Roasts

Sirloin of Beef 19.95	Shires Farm Herb-Fed Chicken 19.5
<i>(Served pink or well done)</i>	
Both roasts are served with homemade beefy Yorkshire pudding, crisp fluffy roast potatoes, confit rainbow carrot, tenderstem broccoli, roast onion cream, beef jus.	

Sides

American Style Fries with chicken salt.	4
Minted Peas (v)	3
Mac 'n' Cheese (v)	4
Crisp Iceberg Lettuce Blue cheese espuma, meaty pearl barley, Stilton crumbs, chives.	3.5
Crispy Battered Salt & Vinegar Onion Rings	4.5

Indulgent Sides

Horseradish Mash (v)	3.5
Haggis Fritters	7
Thrice Cooked Beef Fat Chips	4.95
Roast Cauliflower Cheese (v)	5
Dauphinoise Potatoes (v)	4.5
Creamed Spinach (v)	4.5
Extra Roasties	3.5

The Desserts

The Famous Cartmel Sticky Toffee Pudding (v) Homemade vanilla bean ice-cream.	7.5
Crème Brûlée (v) Homemade shortbread.	7.5
Chocolate Galaxy (v) Chocolate brownie, orange scented dark chocolate fudge & hazelnut praline.	8.5
Selection of Freshly House-Churned Ice Creams Ask a team member for today's flavours.	5

(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.