

A la carte menu

Charcuterie selection 6.5pp

Vegetarian Antipasti 6pp

Padron peppers, Maldon 5

Prosecco di Valdobbiadene extra dry DOCG, Follador Francesco, Veneto Italy NV (125ml)

7

Ham croquetas, aioli

6.5

Bodegas Alceno Barinas, Tempranillo, Jumilla, Spain 2018 (125ml)

5

Red pepper croquetas, aioli (V)

6,5

Plot 22, Airén Sauvignon Blanc, Spain NV (125ml)

5

Octopus carpaccio, shaved fennel and crispy capers (GF)

7.5

Vino Bianco Frizzante 'Col Fondo', Az Agricola Follador Francesco, Veneto, Italy NV (125ml)

6.5

Confit duck terrine, cornichon's, mustard and crusty bread (GF*)

7

Côtes du Rhône, Domaine des Carabinier, France 2019 (125ml)

6.5

Beetroot tartare, herb dressing and crostini (Ve) (GF*)

7

Sebestyén Szekszárd, Kékfrankos-Zweigelt Rose', Hungary 2020 (125ml)

6.5

Trofie, creamed courgette, guanciale and parmesan

7/14

Chianti Ruffina DOCG, Podere Casa al Vento, Toscana 2015 (125ml/175ml)

6.5/8

Trofie, creamed courgette and parmesan (Ve)

6.5/13

Soave, Fattori "Gregoris", Veneto, Italy 2018 (125ml/175ml)

6/7.5

All of our steaks are 32 day dry-aged from The Butcher's Block, Poynton

Served with roasted vine cherry tomatoes, fries and Garlic butter or red wine jus (GF)

8oz Bistro rump steak 17.5

18oz Sirloin on the bone for two people 52

10oz Rib-eye steak 26

Malbec Sottano, Mendoza, Argentina 2019 (175ml)

8

Glazed lamb breast, lamb fat chantenay carrots, chervil and soy pickled shitake mushrooms (GF*)

18

Barbera d'Asti, Michele Chiarlo '16 Mesi Le Orme' Piedmont, Italy 2017 (175ml)

9

Corn fed chicken ballotine stuffed with 'Nduja, hassleback potatoes and spinach (GF)

16

Vermentino Ogliastra IGT, Pusole, Sardinia, Italy 2018 (175ml)

11

Glazed Seitan, soy pickled shitake mushrooms, carrot puree and hassleback potatoes (Ve)

14.5

Wilson vineyards, The Crusher Pinot Noir, California, USA 2018 (175ml)

9

Steamed sea bream fillet, yellow and green courgettes, crushed new potatoes, lemon butter sauce (GF) 16

Saint-Véran, 'Carmante', Domaine Botti, Burgundy, France 2018 (175ml)

9.5

Roasted Cornish brill on the bone, broad bean, kohlrabi and pea fricassee, crispy seaweed (GF)

18

Swartland Winery, 'Limited Release', Roussanne, Swartland, South Africa 2017 (175ml)

8.5

Butterhead lettuce salad, honey mustard dressing 5

Fries 3.5

Truffle oil and parmesan fries 4.5

Buttered new potatoes 4.5

Grilled Aubergine and courgette 5

Please let us know if you have any allergies or dietary requirements.

For more drink options please check our full drinks menu including our new Coravin selection, draught beers, spirits and soft drinks.