

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

Nori fried squid, malt vinegar mayonnaise (GF)	7
<i>Vino Bianco Frizzante 'Col Fondo', Testardo Az Agricola Follador Francesco, Veneto, Italy NV (125ml)</i>	6.5
Steamed Scottish mussels, Nduja and crusty bread (GF*)	7.5/14
<i>Vouvray Demi-Sec, 'Les Argiles', Domaine de la Rouletière, Loire, France 2017 (125/175ml)</i>	7/8.5
Duck ragout, gnocchi, duck crumb and parmesan	7.5/14
<i>Domaine du Moulin Camus Cabernet Franc, Loire, France 2019 (125ml)</i>	6.5/8
Mushroom ragout, gnocchi, enoki mushroom crisp and parmesan (V) (Ve*)	7/13.5
<i>Cantalore Rosso, Avignonesi, Toscana IGT, Tuscany, Italy 2017 (125ml)</i>	7
Peppered beef fillet carpaccio, black garlic ketchup, radish and beef fat croutons (GF*)	9.5
<i>Andeluna '1300' Malbec, Uco valley, Mendoza, Argentina 2019 (125ml)</i>	6.5
Roasted red pepper soup, black olive twist and chive oil (V) (Ve) (GF*)	6.5
<i>Cantina Europa, Sensale Grillo, Sicily, Italy 2020 (125ml)</i>	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	10oz Rib-eye steak 26	
<i>Bojador, Aragonez-Touriga nacional-Trincaderio, Alentejano, Portugal 2019 (175ml)</i>		8
Slow cooked pork belly, mash potato, pickled mustard seeds and red cabbage jam (GF)		16
<i>Tramin, Lagrein, Sud Tirol -Alto Adige DOC, Trentino, Italy 2019 (175ml)</i>		11
Roasted guinea fowl, sweetcorn, butternut squash anna and black cabbage crisps (GF)		16.5
<i>Te Whetu Wines Apello Pinot Noir, Marlborough, New Zealand 2013 (175ml)</i>		8
Miso charred hispi cabbage, pearl barley puffs, kohlrabi and butternut squash anna (V) (Ve) (GF*)		12.5
<i>Bodegas Alceno Barinas, Tempranillo, Jumilla, Spain 2018</i>		6
Butter roasted halibut fillet, kohlrabi, tender steam broccoli and brown shrimps (GF)		18
<i>'THE APPLE DOESN'T FALL FAR FROM THE TREE' Matias Ricittelli, Torrontes Mendoza, Argentina 2020 (175ml)</i>		9.5
Roasted Loch Duart Salmon fillet, French beans, globe artichokes and fish velouté (GF)		16
<i>Flametree Embers Sauvignon Blanc Semillon, Margaret River, Australia 2020 (175ml)</i>		9

Fries	3.5
Truffle oil and parmesan fries	4.5
Mash potato	4.5
Beans "Venetian" style	4
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.