

Starters

Parmesan soup, wild mushrooms, chervil £6

Octopus carpaccio, chili lime dressing, preserved lemon, olive, herbs £ 8

Cornish yarg & red onion marmalade tart, bitter leaves £7

Lobster salad, bitter leaves, pancetta, candid tomatoes, cucumber, fennel, lemon dressing £12

Duck liver parfait, bitter orange jelly, pickled cauliflower, sour dough toast £7

Endives salad, blue cheese, spiced pecan, shallot £7

Steak tartare, egg yolk, truffle oil, sour dough £9

Half dozen Morecombe bay oysters, English £19

Mains

John dory, lobster, white chocolate & tarragon tortellini, shellfish essence, confit tomato £24

Squid ink risotto, sautéed baby squid, chili, garlic, lemon grass oil, rocket, sea vegetables £18

Roasted duck breast, pickled red cabbage, smoked garlic cream £19

Slow baked ale pork belly, mussels, saffron broth, leeks, chervil root £18

Tortellini of squash, blue cheese, grilled squash, sage, candid walnut, brown butter £16

The Lobster macaroni, surprise!! £28

Fish pie ‘Tim Hughes’ £17

Grill

Local

Long horn bavette 8oz £18

Long horn single mussel rump 50 days 8oz £24

Long horn rib eye 36 days 10oz £35

Long horn fillet of beef 28 days 8 oz £38

American

Usda New York strip, prime, 12oz £40

Usda rib eye, prime 12 oz £40

Scottish

Sirloin on the bone 36 days 10oz £33

Rib eye 36 days, 10 oz £36

To share Cut by Chef Daily please see market list

Chateaubriand per 100g £11

T-bone per 100g £12

Please see our market list for special breeds and rarities

Old spot pork chop 350g, brambly apple sauce, black pudding crumb, Guinness grain mustard £19

Double lamb chop 220g, our mint sauce, red wine sauce £21

Sauces £2.50

Peppercorn, TLC gravy, horseradish, lobster & confit fennel, tarragon butter, barbeque , beef tenders ‘MPW’

Sides £3.50

Triple cooked chips

Champ mash

Tender stem broccoli, garlic crisps

Spinach, creamed, buttered or steamed

Macaroni cheese

Heritage carrots, chervil butter

‘Koffmann’ cabbage

Caramelized cauliflower puree

This you should try.....

Chocolate pot, espresso foam, pistachio cantuccini £7.50

Almond panacotta, pickled plums, almond pistachio crisp £6

‘Sweet & sour ‘ (playing with flavours of kids sweets) £6.50

Autumn apple & blackberry nut crumble, brunt apple puree, vanilla ice cream £6.00

Bourbon & pecan tart, clotted cream £7.00