



## SUNDAY LUNCH DINING

12pm-4.00PM

Recommended  
dishes per person:

Hungry: 3

Hangry: 4

Hagrid: 5

GF = GLUTEN FREE  
GFO = GF OPTION  
Ve = VEGAN  
V = VEGETARIAN  
DF = DAIRY FREE  
N = CONTAINS NUTS

Please ask a  
member of staff  
for full details  
of allergen  
information.

Please note that a  
discretionary service charge  
of 10% will be added to  
the bill

## SUNDAY SMALL PLATES

Gordal Olives, Chilli Oil VE GF DF	£4.00
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Herb Butter VE DF	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.00
Lebanese Hummus, Flatbread GFO VE DF	£6.00
Ham, Leek & Black Bomber Croquettes	£7.50
Scallops, Calvados Cream, Apple & Celery GF	£14.95
Spinach & Feta Gozleme V	£6.50
Chicken Liver Parfait, Toasted Focaccia GFO	£6.50
Iberico Hand-Carved 4y/o Bellota Jamon 50g GF DF	£21.00
Brown Lentil & Rosemary Falafel, Tahini VE DF	£7.50
Alpine Rosti, Swiss Gruyere, Sunblushed Tomato Chutney GF	£8.50
Roasted King Oyster Mushroom, Jerusalem Artichokes VE DF GF	£8.00
Maple Bacon Butter Tiger Prawns GFO	£12.00
Cauliflower Fritters, Pickled Onion, HARRISA Mayonnaise VE DF	£6.50
McNeil's Smoked Salmon, Crisp Sourdough, Beetroot Creme Fraiche, Capers GFO	£12.50
Baked Camembert, Caramelised Shallots, Cranberry GFO	£14.00
Purple Sprouting Broccoli, Tomato Sugo VE DF GF	£5.00
Chestnut Honey Roasted Roots V GF	£5.00
Triple Cooked Chips, Truffle & Parmesan	£6.00

## DE:VIDE & CONQUER

### Centrepiece Drama for Sharing

Lamb Shawarma, Israeli Cous Cous Salad, Flatbread, Mint Yoghurt	£36.00
500g Ribeye of Cheshire Beef, Chestnut Mushrooms, Green Peppercorn Sauce Truffle & Parmesan Triple Cooked Chips, Purple Sprouting Broccoli GFO	£58.50
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goat's Cheese, Spring Greens, PX Glaze, Smoked Paprika Potatoes GFO	£42.40