



Signature

MENU

TO NIBBLE

TRUFFLE POPCORN Lemon and garlic olives.
STORNOWAY AND PORK SCOTCH EGG Homemade brown sauce.
PORK AND APPLE SAUSAGE ROLLS Bloody Mary dipping sauce.
ASSORTED BREADS Flavoured butter, oil, balsamic.

£4 each

TO BEGIN

WHITE ONION VELOUTÉ with cheese beignets.
BREAM TARTARE on toasted brioche with pea and mint purée.
DUCK LIVER PARFAIT Ginger parkin, crumbled blue cheese and honey drizzle.
CAULIFLOWER YASSA with coconut, garlic, ginger and mixed olives.
COQUILLE ST JACQUES *(supplement)*.
GLAZED PORK BELLY Curried emulsion and crackling crumb.
HOT BUTTER SQUID Turmeric green peppers.
MELTING BROCCOLI AND SMOKED CHESHIRE CHEESE BON BON Mushroom sauce.

TO SAVOUR

CHICKEN BREAST Sweetcorn purée, celeriac gratin, asparagus spears, chicken skin and pancetta butter.
HAZELNUT AND HERB RACK OF LAMB *(supplement)*.
BLACKENED RUMP STEAK Balsamic roasted red onion, crème bearlee sauce, straw fries.
BROAD BEAN, PEA AND RICOTTA TART Beetroot gel and edible flowers.
PECKS FISH AND CHIPS Chip shop curry sauce, mushy peas.
FILLET STEAK Griddled portabello mushroom, breaded bone marrow, pommes anna and red wine jus *(supplement)*.
GRIDDLED LAMB CUTLET Confit lamb chip, dauphine potato, lemon aioli, anchovy fillet.
SUPREME FILLET OF HALIBUT Potato and almond croquette, asparagus and peas with cremount sauce *(supplement)*.
TANDOORI SEABASS FILLET Onion bhaji, lemon snow, griddled lettuce.
PECKS HOT CHICKEN SALAD Avocado and mango.
BREAST OF DUCK Duck cake, pedro Ximinez soaked plums, plum sauce *(supplement)*.

SIDES

BUTTERED CHESHIRE NEW POTATOES with chives.
TRUFFLE FRIES
CAULIFLOWER CHEESE
GRIDDLED LETTUCE Blue cheese.
ONION RINGS

£4 each

TO FINISH

CHOCOLATE AND RASPBERRY BAKED ALASKA *(supplement)*.
ELDERFLOWER PANNA COTTA Chambord and mixed berry granita.
BISCOFF DESSERT COCKTAIL White chocolate and biscoff blonde
PECKS FAMOUS RUM AND RAISIN CHEESECAKE.
CHOCOLATE CHIP BANANA BREAD Caramelised bananas, pecan cream.
HOUSE SELECTION OF CHEESE Served with relish, biscuits and garni. *(£5 supplement)*.
SELECTION OF BIDLEA DAIRY ICE CREAM.

3 Courses £37.50 per person | 2 Courses £30 per person