

Vegan menu is available upon request.

## Snacks

**Artisan Bread Selection (v)** £6.00  
Wignall's Yallow Rapeseed Oil, Tomato Butter, Lancashire Cheese Custard

## Starters

**Soup of the Day (v)** £7.00  
Freshly Baked Bread

**Seaweed Cured Salmon & Cod** £9.00  
Puffed Rice, Pickled Ginger, Langoustine Ceviche, Wasabi

**Cornish Crab** £11.00  
Horseradish Sorbet, Sweet Corn, Sea Herbs  
*Suggested wine: Big Max Sauvignon Blanc, Napa Valley, USA*  
175ml £10.50 / Btl £45.00

**Aged Raw Beef** £11.00  
Oscieta Caviar, Miso, Nasturtium

**King Scallop** £13.50  
Smoked Cod's Roe, Crispy Chicken Skin, Apple

**Slow Cooked Duck Egg** £9.00  
Duck Leg, Duck Broth, Fermented Enoki Mushroom  
*Suggested wine: Dashwood Pinot Noir, Marlborough, New Zealand*  
175ml £10.50 / Btl £39.00

**Goat's Milk Cheesecake** £8.50  
Hazelnut, Asparagus, Pickled Baby Beetroot  
*Suggested wine: Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France*  
175ml £10.50 / Btl £39.00

## Main Courses

**Cheshire Farm Rump of Lamb** £26.00  
Lamb Faggot, Smoked Aubergine, Wild Garlic  
*Suggested wine: St Hallett Faith Shiraz, Barossa, Australia*  
175ml £9.50 / Btl £36.00

**Poached Turbot** £30.00  
Morel Mushroom, Chicken Wing, BBQ Leek  
*Suggested wine: Gloire de Chablis, Moreau et fils Chablis, Burgundy, France*  
175ml £12.00 / Btl £45.00

**Braised Pork Belly & Cheek** £20.00  
Peas, Lettuce, Braeburn Apple

**Pan-Fried Cod Loin** £22.00  
Roast Cauliflower, Romanesque, Spiced Fish Sauce

**Frankie Bird's Chicken Breast** £20.00  
Black Garlic, Smoked Potato, Spring Onion  
*Suggested wine: Nerderburg The Beautiful Lady, Gewurtztraminer Stellenbosch, South Africa*  
175ml £12.50 / Btl £48.00

**Honey Glazed Duck** £25.00  
Duck Ragout, Blackberry, Turnip

**Lemon Sole** £22.00  
Celery, Muscat Grape, Verjus

**Char-Grilled Cheshire Farm Steak**  
Triple Cooked Chips, Bone Marrow Butter, Green Peppercorn or Bearnaise Sauce  
10oz Rib-Eye £30.00  
8oz Fillet £35.00

**Classic Beef Wellington For Two** £65.00  
Mushroom Duxelle, Herb Pancake, Triple Cooked Chips, Foie Gras & Mushroom Butter Sauce

## Sides

**Pea, Gem Lettuce & Crisp Bacon** £4.00

**Stem Broccoli, Miso & Cashew (ve)** £4.00

**Cauliflower XO** £4.00

**Triple Cooked Chips (ve)** £4.00

**Parmesan Cheese & Truffle Fries** £4.00

**Short Rib & Yorkshire Blue Macaroni** £6.00

## Desserts

**Regional Cheese (v)** £12.00  
Quince, Fig & Port Chutney, Pumpernickel Bread, Linseed Cracker

**Earl Grey Cream** £8.00  
Lemon, Lowry Honey, Whiskey Rocks

**Blood Orange** £8.00  
Yoghurt Parfait, Almond Crumble

**Brillat Savarin Cheesecake** £8.00  
Garigette Strawberry, Lime, Basil

**Paris Brest** £8.00  
Rhubarb & Custard  
*Suggested wine: Chateau du Seuil Organic, Cerons Bordeaux, France*  
125ml £15.00

**The Lowry Gin** £9.00  
Lemon Mousse, Tonic Gel, Cucumber Ice

**Chocolate Delice (v)** £9.00  
Peanut Butter, Dulce de Leche, Peanut Brittle

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.

All prices are inclusive of VAT.  
An optional 10% service charge will be applied to your bill.