



CENTURION
CLUB™

Starters

- Harissa Spiced Pumpkin Soup, Crispy Kale, Coconut Cream (ve) £9.00
Braised Beef Terrine, Mustard Cream, Smoked Blackberry £14.50
Seared Scallops, Parsnip Purée, Bacon Lardons, Compressed Pear £13.50
Charred Mackerel, Horseradish Salad Cream, Beetroot Purée, Pickled Fennel £13.50
Smoked Duck, Baby Root Vegetables, Pomegranate Molasses, Rosemary Emulsion £13.50
Charred Butternut Squash, White Bean Cassoulet, Black Garlic Ketchup (ve) £12.50
Lancashire Bomb Bon Bon, Celery & Apple Salad, Cranberry Ketchup (v) £13.00
Heritage Beetroot Salad, Whipped Dolcelatte, Candied Pecans (v) £12.50

Mains

- Turbot, Pearl Barley, Fennel Fricassee, Pickled Fennel, Pistachio Crumb, Dill Butter Sauce £31.00
Braised Pork Ribeye, Pork Croquette, Roast Garlic Mash, Onion Soubise, Burnt Apple Purée £30.00
Lions Mane Mushroom, Garlic Mash, Braised Crispy Shallots, Smoked Applewood Cheese Sauce (v/ve) £28.00
Sweet Potato Gnocchi, Butternut Purée, Roast Butternut, Crispy Sage, Smoked Almond,
Kale Pesto (ve) £27.00
Beef Fillet, Potato Roulade, Braised Onion & Cheese Fondue, Wild Mushrooms, Hispi Cabbage £39.00
Lamb Loin, Fondant Potato, Jerusalem Artichoke Purée, Beetroot Jam, Buttered Swiss Chard £34.00
8oz Rib Eye Steak, Peppercorn Sauce, Grilled Tomato, Mushroom, Triple Cooked Chips £36.00
Roast Cod, Smoked Mussels, Celeriac, Parisian Potatoes, Samphire, Curry Sauce £30.00

Sides

- Stem Broccoli, Asian Dressing, Crispy Shallots (v/ve) £7
Heritage Tomato, Red Onion & Pesto Salad (v) £6.50 | Hispi Cabbage (v/ve) £5.50
Triple Cooked Chips (ve) £6.50 | Mashed Potato (v) £6

Desserts

- Pear & Pecan Mousse, Honeycomb Ice Cream, Salted Caramel Sauce £12.00
Blackberry Tart, Burnt Meringue, Apple Sorbet (ve) £12.00
Baked Pumpkin Cheesecake, Spiced Ice Cream £12.00
Chocolate Orange Fondant, Vanilla Ice Cream £12.00
Selection of British Farmhouse Cheeses, Onion Chutney & Biscuits £15.00

VAT is included at the current rate - 12.5% discretionary service will be added to your bill. Dishes may be subject to change. Some dishes may contain bones.
Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies. Some cheese may be unpasteurised. v/ve – dishes can be made vegan