BRASSERIE DINNER

Please inform us of any allergy or dietary requirement so we may assist you.

STARTERS

Soup of the Day
Selection of organic breads

Ham Hock Terrine
Salt baked pineapple, brioché and egg yolk emulsion

Beetroot, Watercress & Hazelnut Salad

Mackerel Parfait
Pickled seasonal vegetables and sourdough crisps

Lancashire Cheese Soufflé
Tomato jam

Mixed Platter for Two
(£2 supplement per person) choose from:
Meat: Roast ham, chorizo sausage, pastrami and smoked chicken
Fish: Smoked trout, smoked salmon, roll mop herring and smoked mackerel
Vegetable: A mixture of chargrilled and pickled vegetables

All platters are served with potato salad, taleggio cheese and chutney.

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MAINS

Pressed Herdwick Lamb Shoulder
Garden peas, mint and dauphinoise potato

Our Fabulous Fish & Chips
Beer battered cod with hand cut chips, mushy peas and homemade tartar sauce

White Onion Risotto
Monterey Jack, pickled onion, spring onion oil and onion seeds

Coq Au Vin
Roasted root vegetable, wild mushroom, truffle mash and crispy skin

Market Fish of the Day
Seasonal vegetables, Anya potatoes and hollandaise sauce

Sweet Potato Pithivier
Spiced carrot purée, wilted spinach, puffed wild rice and coriander oil

Slow Cooked Pork Belly
Vietnamese chicken broth and pickled vegetables

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SIDE ORDERS £4

Avocado and Chick Pea Salad • Dauphinoise Potato
Hand Cut Chips • House Salad • Roasted Cauliflower, Maple and Raisin
Seasonal Vegetables • Kale, Smoked Pancetta, Chestnut and Apple
Broccoli, Chilli and Almond • Creamed Mash • Anya New Potatoes

RARE BREED STEAKS

We cook all steaks on a charcoal barbecue in a sealed chamber; this gives it a unique flavour and retains the moisture.

Belted Galloway (England - Cumbria)

Belted Galloway is native to the borders of Cumbria and Scotland; it is one of the oldest breeds in the world dating back to the 17th century. The cattle are ideal for the harsher weather of the fells with their thick coat of hair that insulates their body so well they have a minimal layer of fat.

Prices below are supplement charges to the menu price

Rib-eye £10pp
Sirloin £10pp
Fillet £12pp
Chateaubriand for Two £36

Wagyu Beef (Japan - Kagoshima)

Kagoshima Prefecture is located at the southwest tip of Kyushu (the third largest island of Japan). Only cattle of Grade 4 (A4, B4) or higher are stamped with the "Kagoshima Beef" brand name from Nozaki Farm as they specialise in fattening Japanese Black cattle which have been raised "with respect and affection".

Prices below are supplement charges to the menu price

Rib-eye £55pp
Sirloin £55pp
Fillet £70pp
Chateaubriand for Two £120

All steaks are served with hand cut chips, Pickering watercress, field mushroom and confit tomato.

SAUCES £3

Peppercorn • Red Wine Jus • Mushroom • Béarnaise • Hollandaise

£29 Two Courses

£39 Three Courses
plus Coffee & Homemade Petit Fours

WINE LIST

WINES BY THE GLASS and CARAFE

175ml standard, 250ml and 500ml Carafe

WHITE

		175ml	250ml	500ml
86	**Duas Quintas Branco, Ramos Pinto, Portugal**	£8.50	£13.50	£26

This wine is blended with traditional white varieties of the Douro Region. Only careful blending allows it to maintain the balance between acidity and maturity that makes it so fruity, tasty, with a long finish. It should always be enjoyed chilled.

701	**Southern Dawn Sauvignon Blanc, Marlborough New Zealand**	£9.50	£14.50	£28

This crisp dry wine is striking with tropical fruit and gooseberry perfumes.

	Mâcon-Vergisson, Nadine et Maurice Guerrin, France	£8.50	£13.50	£26

Dry, fresh and fruit driven, this has had some oak and delivers a "Chablis-style" Mâcon.

97	**Gavi, DOCG, Pio Cesare, Italy**	£9.50	£14.50	£28

Produced from Cortese grape, NW Italy near Alba. Ripe fruit with freshness and a clean and spicy flavour, smooth, silky rich and slightly aromatic.

ROSE

32	**Chateau Mirambeau Rose Bordeaux, France**	£8.50	£13.50	£26

A delicious strawberry scented rosé, with great balance. The palate is fresh and succulent, with hints of cassis and strawberry. The finish is clean and long.

RED

130	**Berton Vineyard Shiraz, Australia**	£9.50	£14.50	£28

Rich chocolate fruit with a hint of oak and a soft round finish, hints of brambles.

41	**Bourgogne Pinot Noir, Joseph Faiveley France**	£8.50	£13.50	£26

Faiveley use grapes from both the family vineyard on the limits of Pommard and grapes from the Côte de Nuits to make this soft and very drinkable medium bodied pinot noir. Drink at its best with pork, red meats and creamy cheeses.

	Rioja Vega, Crianza Tinto, Spain	£8.50	£13.50	£26

This smooth, soft richly-fruited red has spice and vanilla from 12 months in American oak.

166	**Santa Ema Merlot, Cachpoal Chile**	£9.50	£14.50	£28

Medium bodied supple and juicy. Attractive fresh aromas of leaf blackcurrant and raspberries. Rich dark fruits and a little spice.

CHAMPAGNE & SPARKLING WINES

200 Joseph Perrier Blanc de Blanc NV £70

Suggestions of marzipan and bread dough on the bouquet, juicy, supple and powerful with a spicy dryness. Fantastic with seafood and shellfish.

210 Laurent-Perrier Rose NV £95

The juice is left on the skins just long enough to extract a subtle colour, full of ripe strawberry aroma and cherry flavours.

211 Prosecco, Vetriano £32.95

Honest, no nonsense sparkling wine.

212 Castell d Olerdola Cava Brut Rosé £31.50

A fresh and attractive wine with delicious summer fruit aromas and flavours.

NEW WORLD

RED

130 Berton Reserve Shiraz, South Australia £38

Barossa Valley Rich chocolate fruit with a hint of oak and a soft round finish, hints of brambles.

133 The Conductor Merlot, Philip Shaw, Orange County Australia £41

A fantastic example of this widely planted grape, concentrated ripe fleshy fruit with plum and mocha undertones all wrapped up in a crisp, cool climate acidity.

183 Bodegas Lagarde Malbec, Lagarde, Argentina £39

Aged in new French oak. The Malbec shows real balance between fruit and wood. Medium to full bodied.

602 Instinct Pinot Noir, Kate Radburnd, Martinborough, New Zealand £42

A succulent fruit-filled pinot noir with both red & black fruit flavours. This wine has good body and a balanced acidity, produced by Kate Radburnd from Pask winery.

620 Massaya Classic, Lebanon £42

A blend of Cinsault, Cabernet and Syrah. Immediately fruity with a medium dry finish.

WHITE

121 Three Lions Chardonnay, Plantagenet, Mount Baker, Australia £35

Un-oaked, clean fresh white. Peachy aromas with lively useful fruit flavours.

170A Bonfire Hill, Extreme Vineyards White, Western Cape £36

A blend of Chenin Blanc, Grenache and Roussanne. Great depth and complexity. Citrus and peach flavours combined with vanilla undertones. Rich and full flavoured.

141 Pinot Gris, Spinyback, Waimea Estate, Nelson, New Zealand £35

Nelson, home to New Zealand's finest aromatic wines. Rich, mouth filling ripe fruit with a lip smacking, long lasting dry finish.

142 Rapaura Spring, Sauvignon Blanc, New Zealand £42

A Classic New Zealand Sauvignon from a fantastic producer. Aromatic with intense herbaceous aroma and palate, crisp and zesty dryness.

ROSE

705 White Zinfandel, California £32.95

A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.

ITALY

RED

100 Chianti DOCG £39

Dei Colli Senesi Riccardo Falchini. Dark cherry aromas and a dense bright core of succulent fruit. An elegant and well structured wine.

99 Barbera d Alba DOC £41

Pio Cesare. A rich structure, plummy and complex flavours with spicy ripe fruit, blackberry aromas and a hint of toasted tobacco. Aged in French oak.

WHITE

97 Gavi, DOCG, Pio Cesare £41

Produced from Cortese grape, NW Italy near Alba. Ripe fruit with freshness and a clean and spicy flavour, smooth, silky rich and slightly aromatic.

103 La Ralle Greco, Basilicata IGT, Alovini £30

Greco is the grape variety producing an orange blossom nose then exotic peach and orange flavours. A great example.

GERMANY & AUSTRIA

WHITE

90 Oestrich Lenchen Riesling Kabinett, Peter Jakob, Germany £42

A clean and fragrant wine with citrus nuances and a zesty fresh style. Medium dry with racy acidity and a delicious fruit-filled palate. Peter has been named German winemaker of the year.

95 Zobinger Heiligenstein Riesling, J. Sonnhoff, Austria £49

A dry Riesling with lovely ripeness, ripe fruit and rather full bodied. Creamy aromatics of white flower and tropical fruit, apple and spiced pear, excellent length of flavour and lovely mineral balance.

SPAIN

RED

115 Cabernet Sauvignon/Merlot, Somontano Vero £33

Ripe blend of cabernet sauvignon & merlot which produces a lovely wine bursting with strawberry and raspberry flavours with soft tannins.

116 Gustalis Crianza Rioja £35

With 15 months in oak this is a most appealing wine showing strawberry fruit and vanilla on the nose. A great smooth Rioja.

WHITE

650 Albarino, Pazo de Barrantes Rias Baixas £45

This is native to North West Spain, producing a style of wine that they say is more important to them than Sauvignon is to New Zealand. A fantastic alternative from a beautiful area of Spain.

107 Clos Blanc Xipella, Falset Marca £30

Very complex with dominant mineral notes. Clean, crispy aromas, citrus and forest floor scents. A very fresh lasting finish.

FRANCE

RED

36 Brouilly, Château Des Tours £37.50

A wonderfully aromatic wine showing raspberries, redcurrants and concentrated juicy flavour from this large old estate. *'Entente Cordial'* has a hand in the production. Delicious with lamb or white meats.

41 Bourgogne Pinot Noir, Joseph Faiveley £39.50

Faiveley use grapes from both the family vineyard on the limits of Pommard and grapes from the Côte de Nuits to make this soft and very drinkable medium bodied pinot noir. Drinks at its best with pork, red meats and creamy cheeses.

503 Gigondas Domaine de Cabasse £50

The wine has a dark ruby colour with an aroma of ripe fruits and spices. Long and harmonious finish,14% volume. This is now one of the top selling Rhone wines. Bronze winner at the *Concours General, Paris 2006*.

WHITE

51 Chablis, Domaine des Valery £45

This wine epitomises the fresh, steely, no wood approach to Chablis with its lovely pure mineral flavours and elegant, fruity style.

31 Chateau Loudenne £39

Sauvignon and Semillon blend give a full flavoured and satisfying finish. The Semillon gives an attractive peachiness and there's a subtle hint of oak.

ROSE

32 Chateau Mirambeau Rose £38

A delicious strawberry scented rosé, with great balance. The palate is fresh and succulent with hints of cassis and strawberry. The finish is long and clean.