



A LA CARTE

Monday - Saturday | 12pm - 10.30pm

NIBBLES

FRESHLY BAKED BREAD	2.95
MIXED OLIVES	2.95
TRUFFLE POTATO CRISPS	2.95

STARTERS

SEARED TUNA LOIN	9.5
bloody mary jelly, avocado, wasabi & squid ink cracker (f)(ms)	
SMOKED GOOSNARGH DUCK SALAD	8.95
confit leg, chicory, salsify & orange (e)(d)(g)	
CITRUS CURED SALMON	8.5
smoked salmon mousse, celeriac remoulade, yuzu & lemon balm (d)(f)(c)(m)(e)	
SPICED BUTTERNUT SQUASH SOUP (vegan)	5.95
squash & coriander bhaji (c)	
SALT BAKED BEETROOTS	7.95
pickled heritage carrots, whipped cheese & savoury granola (d)(e)(g)(m)	
HAM HOCK & BURY BLACK PUDDING TERRINE	7.95
grape & shallot relish, crackling & croutons (g)(d)(m)	
OCTOPUS & CHORIZO	9.5
pickled vegetables, rapeseed mayonnaise & toasted almond (ms)(n)(e)(m)	
TEMPURA HIVE OYSTER MUSHROOM (vegan)	8.5
spring onion, ginger, mushroom tea (g)	

SIDES

CHIPS, FRIES or MASH (d)	3.95
BUTTERED GREENS (d)	3.95
MIXED SALAD (m)	3.95
ROAST ROOT VEGETABLES (d)(c)	3.95
TRUFFLE CAULIFLOWER CHEESE (g)(d)(m)	4.5

STEAKS

HIMALAYAN SALT AGED BEEF	
sourced from the Forest of Bowlands sweeping moorland & the beautiful Lake District, grass fed & dry aged for at least 28 days by our 3rd generation butchers Albert Matthews in their Bury based Himalayan salt chamber, served with roasted bone marrow & your choice of side order & sauce including classic bearnaise (e)(d), green peppercorn (d) or Hartington Stilton cheese sauce (d)	
FILLET (170g)	28.95
the leanest, most luxurious & tender of cuts, aged on the bone for added flavour, cook no more than medium-rare to do this delicacy justice, then marry it's silky textures with the acclaimed Ceres 'Composition' Pinot Noir or a stunning Saint-Emillion grand cru	
SIRLOIN (225g)	19.95
located between the rib & fillet, sirloin has a perfect balance both lean & succulent, ideal with 'Red Knot' a blend of Grenache-Syrah-Mourvedre or a Barbera d'Asti from Piedmont's Enrico Serafino	
RIBEYE (280g)	24.95
from the rib end of the sirloin, high marbling throughout makes this a real flavoursome cut, medium is perfect, especially alongside Contino's Rioja Reserva or Sella & Mosca's Cannonau	

MAINS

ROAST BREAST OF GOOSNARGH CHICKEN	17.95
chicken livers, spring onion hash browns & truffle foam (d)(c)	
BRAISED FEATHER BLADE OF LANCASHIRE BEEF	18.95
pancetta, mushrooms & pearl onions, truffled mash & cavolo nero (d)(c)(g)	
ROAST VEGETABLE TAGINE (vegan)	13.5
preserved lemon & saffron cous cous (g)(c)	
PAN-FRIED FILLET OF HAKE	18.95
crab croquette, spinach, beurre blanc & mussels (f)(d)(ms)	
CONFIT GOOSNARGH DUCK LEGS	17.95
kale, beetroot dauphinoise, cherries & red wine (d)(c)	
SALT & PEPPER TENDERSTEM BROCCOLI (vegan)	14
coconut broth, noodles & chilli peanuts (n)(g)	
MONKFISH	23.5
braised fennel, preserved lemon & langoustine bisque (f)(cs)(d)(c)	
SLOW COOKED OLD SPOT PORK BELLY	18
braised pork cheek, apple fritter & black pudding (g)(d)(c)	

Allergenic Ingredients

1. Gluten (G) 2. Crustaceans (CS) 3. Eggs (E) 4. Fish (F) 5. Peanuts (P) 6. Soya (S) 7. Dairy (D) 8. Nuts (N) 9. Celery & Celeriac (C) 10. Mustard (M) 11. Sesame (SS) 12. Sulphur Dioxide (SD) 13. Lupin (L) 14. Molluscs (MS)

Although dishes are decalred free from specific allergenic ingredients, we cannot guarentee their absense in our kitchen.

An optional 10% service charge will be added to your bill.



SUNDAYS

2 Courses £15.95 | 3 Courses £19.95
Mary's & Martinis
12-7pm