



# FOOD

# BREAKFAST & BRUNCH

SERVED 'TIL 4PM

## COCONUT & SPICED APPLE PORRIDGE (VE) 6

Dried sour cherries, seeds, golden raisins, toasted walnuts

## FULL ENGLISH / ROYAL 9/12

Cured back bacon, Gorilla recipe sausage, house-made hash browns, Heinz baked beans, fried egg, mushrooms, slow roasted tomato, toast

## VEGETARIAN FRY / ROYAL (V) 9/12

Veggie sausages, house-made hash browns, Heinz baked beans, fried egg, mushrooms, slow roasted tomato, chilli & sweet potato hash, toast

## VEGAN FRY / ROYAL (VE) 9/12

Vegan black pudding, avocado, house-made hash browns, chilli & sweet potato hash, Heinz baked beans, mushrooms, slow roasted tomato, toast

### **BREAKFAST EXTRAS:**

*Black pudding, veggie black pudding, bacon, sausage, mushrooms, avocado, beans, veggie sausage, scrambled egg*

**+1.5**

*Fried egg, slow roasted tomato, hash browns, toast*

**+1**

## BUTTERMILK PANCAKE STACKS 9

### **SALTED CARAMEL (V)**

Toasted pecan, whipped vanilla ricotta

### **BLUEBERRY (V)**

Blueberry, citrus mascarpone, orange zest

## PAIN PERDU 10

Brioche, walnut, streaky bacon, brûléed banana, maple spiced rum syrup

## FRIED CHICKEN & WAFFLES 12

Crunchy fried chicken, Belgian waffle, candied bacon, fried egg, maple syrup, chicken gravy

## EGGS BENEDICT 11

Glazed ham hock, poached eggs, béarnaise, English muffin

## EGGS ROYALE 12

Hickory smoked salmon, poached eggs, hollandaise, English muffin

## SMASHED AVOCADO (VE) 10

Avocado smash, red chilli, coriander, lime, sourdough toast

*Add poached eggs (v) +1.5*

## STEAK & EGGS (GF) 12

Flat-iron steak, poached eggs, house-made hash browns, hollandaise

# SMALL PLATES

SERVED FROM NOON

## NOCELLARA OLIVES (V) (GF) 4

Preserved lemon & chilli marinade

## GRILLED SESAME HALLOUMI (V) 5.5

Sesame grilled halloumi, pineapple & chilli jam

## YŌSHOKU TENDERS (GF) 6

Fried chicken, hispi cabbage, nanban dipping sauce

## HOUSE SALAD (VE) (GF) 4

Baby chard, spinach, grilled artichoke, cucumber, soft herb & lemon dressing

## TENDERSTEM BROCCOLI & FINE BEANS (VE) (GF) 6

Mustard seed & tarragon dressing

## HUMMUS & FLATBREAD (VE) 5.5

Mojo verde, wasabi pea, coriander

## SWEET POTATO FRIES (VE) 4

## DELUXE TRUFFLE FRIES (V) 4.5

Parmesan, truffle oil

## HOUSE FRIES (VE) 3

## MAC & CHEESE (V) 5

*Add truffle +1*

## SOURODOUGH (V) 5

Smoked balsamic butter and salted butter & chives

## BREAD & DRIPPING 5

Beef dripping, rich gravy, house sourdough

# LUNCH

SERVED FROM NOON

## WILD MUSHROOM TOAST (V) 8

Wild mushrooms, chestnut mushrooms, crème fraîche, soft herbs, Parmesan

## GRILLED CHEESE SOURODOUGH (V) 7

Three cheese, smoked garlic & sun blush tomato spread

## THE REUBEN BAGEL 11

Pastrami, Emmental, kraut relish, Russian dressing, house fries

# BIG PLATES

## STEAK FRITES (GF) 16

Rump top steak, fries, chimmichurri or black peppercorn sauce

## TOFU TACOS (VE) (GF) 10

Fried silken tofu, blue corn tortilla, mushroom dashi, crispy seaweed, hispi cabbage, kimchi mayo

## CHICKEN SHAWARMA 13

Pulled half chicken, zhug rub, sumac yoghurt, golden raisin chutney, toasted almonds, turmeric, chilli & dill flatbread

## PAN FRIED SEA BASS (GF) 14

Braised leek and butterbeans, salsaify, burnt lemon

## CIDER CURED SEA TROUT BAGEL 12

Dill labneh, pickled cucumber, samphire, house fries

## CLASSIC CAESAR 9

Gem lettuce, Caesar dressing, soft boiled egg, anchovies, sourdough croutons, Parmesan

## CHARGILLED CHICKEN (GF) 12.5

Chargrilled lemon & herb chicken, kale, broccoli, smoked almonds, pan roast new potato

## BRASSICA SALAD (GF) (VE) 10

Roast cauliflower, kohlrabi, corn tortilla crisp, fresh leaves, pickled mustard seed, soy yoghurt dressing

## MUSHROOM & CELERIAC WELLINGTON (VE) 14

Puy lentil, chestnut mushroom & roast celeriac wellington, cranberry sauce

## CRISPY CHESHIRE PORK 14

Slow roasted free-range pork belly, crackling, apple sauce

## ROAST CHICKEN 14

Roast garlic & thyme breast, bacon, sage & onion stuffing, cranberry sauce

# BURGERS

SERVED FROM NOON

## LE BIG MAC 11

Double aged Cheshire beef patties, pickles, burger sauce, double Yank cheese, butterhead lettuce, brioche bun, fries

## GOCHUJANG CHICKEN 13

Crunchy fried buttermilk chicken, gochujang sauce, furikake, ponzu dressed slaw, pickled cucumber, brioche bun, fries

## WILD RICE & PINTO BEAN (VE) 10.5

Wild rice & pinto bean patty, pickles, avocado, tomato, lettuce, burger sauce, focaccia, fries

## TOPSIDE OF ROAST BEEF 14

Slow roasted dry-aged Lancashire topside of beef, horseradish sauce

## CRISPY CHESHIRE PORK 14

Slow roasted free-range pork belly, crackling, apple sauce

## ROAST CHICKEN 14

Roast garlic & thyme breast, bacon, sage & onion stuffing, cranberry sauce

## HALLOUMI & MUSHROOM (V) 10.5

Spicy ketchup, lemon mayo, crispy shallots, butterhead lettuce, focaccia bun, fries

## FRIED CHICKEN 12

Crunchy fried buttermilk chicken, Russian dressing, spicy slaw, brioche bun, fries

### **BURGER EXTRAS:**

*Red onion marmalade, fried egg*

**+1**

*Stilton or aged Cheddar, smoked streaky bacon, grilled chorizo, avocado*

**+1.5**

### **ROAST EXTRAS:**

*Pigs in blankets, cauli cheese, extra roasties, buttered greens*

**+4**

# PUDDING CLUB

## STICKY TOFFEE PUDDING (VE) 5

Butterscotch sauce, vanilla ice cream

## WHITE CHOCOLATE & MASCARPONE TERRINE 5

Orange Marmalade Ice Cream

## CHOCOLATE FUDGE BROWNIE (V) (GF) 5

Vanilla Ice Cream

# COCKTAILS

## MIMOSA 5

## BANGING BLOODY MARY 8

## COFFEE & CIGARETTES 8

## RED SNAPPER 8

## MIGHTY MALT 5

## GLORY-O OREO 5

## GORILLA THRILLER 5

## COFFEE CARAMEL 5

## BLUEBERRY & BANANA 5

## MANGO & ORANGE 5

**ALLERGIES & INTOLERANCE INFORMATION:** ALL OF OUR FOOD IS MADE FRESH AND MAY CONTAIN ALLERGENS. PLEASE SPEAK TO OUR TEAM ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER. THANK YOU.

(GF): GLUTEN FRIENDLY

## ICE CREAM SELECTION (V) 5

Vanilla, orange marmalade, cherry sorbet, chocolate sorbet  
*- choose any 3 scoops*

# SHAKES