



Branches

RESTAURANT

— ELEGANT DINING —

HOMEMADE BAKED FOCACCIA
With Fresh Whipped Butter, Today's Flavoured Salt
£1.95

FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2
With Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt & Modena Balsamic Vinegar
£15.95

With Fresh Whipped Butter, Today's Flavoured Salt
£1.95

With Extra Virgin Olive Oil, Fresh Whipped Butter,
Today's Flavoured Salt & Modena Balsamic Vinegar
£15.95

<p>SCOTTISH SMOKED SALMON with Compressed Cucumber, Wild Caperberries, Horseradish and Chive Crème Fraiche. Accompanied with Sourdough Crisps £15.50</p>	<p>BRANCHES PRAWN COCKTAIL with Caviar, Crispy Lettuce & Buttered Sourdough £15.95</p>	<p>SLOW COOKED HAM HOCK & PARSLEY TERRINE with Honey & Mustard Dressing, Croutons, House Pickles & Celeriac Remoulade £13.50</p>
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with Compressed Cucumber, Wild
Caperberries, Horseradish and Chive
Crème Fraiche. Accompanied with
Sourdough Crisps
£15.50

with Caviar, Crispy Lettuce
& Buttered Sourdough
£15.95

with Honey & Mustard Dressing, Croutons,
House Pickles & Celeriac Remoulade
£13.50

A Creamy Oven Baked Camembert
Accompanied with a Sweet & Tangy Date
& Orange Chutney, Served with Delicate
Sea Salt Sourdough Flatbreads
£16.95

with Slow Cooked & Pickled Beetroot, Whipped &
Grilled Goat Cheese, Aged Balsamic & Fennel
Infused Filo Pastry
£13.95

With a Rich Baby Plum Tomato & Spanish Chorizo Jam, Confit Garlic & Safron Aioli.
With Toasted Sea Salt & Rosemary Focaccia

£17.95

With Port & Redcurrant Jelly,
Caramelized Onion & Apple Chutney
& Toasted Brioche
£14.50

Served with Warm Bread
Ask your server for today's choice.
£9.95

<p>SLOW BRAISED FEATHERBLADE OF BEEF</p> <p>Served with Creamed Mashed Potato, Smoked Pancetta, Chestnut Mushrooms, Crispy Onions & Rich Beef Gravy</p> <p>£32.95</p>	<p>CONFIT OF YORKSHIRE REARED BELLY PORK</p> <p>Crispy Belly Pork, Spiced Red Cabbage, Caramelised Apple Puree, Winter Squash, Fondant Potato, Black Pudding & Sage Fritter</p> <p>£29.95</p>	<p>HANDMADE TAGLIATELLE CARBONARA</p> <p>Fresh Tagliatelle Tossed in a Creamy Sauce with Smoked Pancetta, Wild Mushrooms & Parmesan Topped with a Crispy Hens Egg</p> <p>£26.50</p>
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Served with Creamed Mashed Potato,
Smoked Pancetta, Chestnut Mushrooms,
Crispy Onions & Rich Beef Gravy
£32.95

Crispy Belly Pork, Spiced Red Cabbage,
Caramelised Apple Puree, Winter Squash,
Fondant Potato, Black Pudding & Sage Fritter
£29.95

Fresh Tagliatelle Tossed in a Creamy Sauce with
Smoked Pancetta, Wild Mushrooms & Parmesan,
Topped with a Crispy Hens Egg
£26.50

With a Selection of Hot Honey Roasted
Seasonal Root Vegetables, Garlic & Herb
Layered Potato Press. Finished with a Black
Truffle Chicken Cream
£29.00

With Braised Masala Lentils, Silky Cauliflower
Puree, Roast Cauliflower Steak,
Wild Mushrooms & a Red Wine Jus
£32.50

With Crisp Beer Batter, Chunky Chips,
Mushy Peas & Tartar Sauce
£24.00

With Squash Velouté, Roast Squash,
Sauteed Wild Mushrooms, Crispy Sage
Finished With Beurre Noisette (V)
£24.95

With Aged Parmesan Crisp, Rocket & Basil Pesto
Confit Cherry Tomatoes & Extra Virgin Olive Oil
£24.95

Finest Quality 45 Days Dry Aged Grass Fed Charolais Beef served
with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad

225gr SIRLOIN STEAK A Classic Cut with a Balanced Flavour & Texture £42.95	225gr CENTRE CUT FILLET STEAK The Most Tender Cut of Beef. The Leanest Cut for An Elegant Dining Experience £54.95	225gr SALT AGED RUMP STEAK A Cut Prized for Its Rich Marbling & Deep Beef Flavour £37.95
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Finest Quality 45 Days Dry Aged Grass Fed Charolais Beef served
with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad

A Classic Cut with a
Balanced Flavour & Texture
£42.95

The Most Tender Cut of Beef.
The Leanest Cut for
An Elegant Dining Experience
£54.95

A Cut Prized for Its Rich Marbling
& Deep Beef Flavour
£37.95

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus
£4.45 each

-House Salad
 -Hand Cut Chips
 -French Fries
 -Seasonal Vegetables
 -Buttered New Potatoes
£6.00 each

-Tender-Stem Broccoli & Chilli Butter
 -Hot Honey Roasted Root Vegetables
 -Truffle & Parmesan Fries
 -Beef Fat Chips
£6.50 each

Surf & Turf -2 XL King Prawns cooked in Garlic Butter & Herbs
£9.50

- House Salad
- Hand Cut Chips
- French Fries
- Seasonal Vegetables
- Buttered New Potatoes

£6.00 each

- Tender-Stem Broccoli & Chilli Butter
- Hot Honey Roasted Root Vegetables
- Truffle & Parmesan Fries
- Beef Fat Chips

£6.50 each

Surf & Turf -2 XL King Prawns cooked in Garlic Butter & Herbs
£9.50

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.