



Branches

RESTAURANT

ELEGANT DINING

<p style="text-align: center;">TO START</p> <p>HOMEMADE BAKED FOCACCIA With Fresh Whipped Butter, Today's Flavoured Salt £1.95</p> <p>SCOTTISH SMOKED SALMON with Compressed Cucumber, Wild Caperberries, Horseradish and Chive Crème Fraîche. Accompanied with Sourdough Crisps £15.50</p> <p>PAN FRIED XL GARLIC KING PRAWNS With a Rich Baby Plum Tomato & Spanish Chorizo Jam, Confit Garlic & Safron Aioli. With Toasted Sea Salt & Rosemary Focaccia £17.95</p> <p>RICH DUCK & PORT PATE With Port & Redcurrant Jelly, Caramelized Onion & Apple Chutney & Toasted Brioche £14.50</p>	<p style="text-align: center;">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</p> <p>BRANCHES PRAWN COCKTAIL with Caviar, Crispy Lettuce & Buttered Sourdough £15.95</p> <p>BAKED CAMEMBERT WITH ORANGE & DATE COMPOTE & TRUFFLE HONEY A Creamy Oven Baked Camembert Accompanied with a Sweet & Tangy Date & Orange Chutney, Served with Delicate Sea Salt Sourdough Flatbreads £16.95</p> <p>CHEF'S SOUP OF THE DAY Served with Warm Bread Ask your server for today's choice. £9.95</p>	<p style="text-align: center;">SLOW COOKED HAM HOCK & PARSLEY TERRINE with Honey & Mustard Dressing, Croutons, House Pickles & Celeriac Remoulade £13.50</p> <p>RAINBOW BEETROOT & GOAT CHEESE with Slow Cooked & Pickled Beetroot, Whipped & Grilled Goat Cheese, Aged Balsamic & Fennel Infused Filo Pastry £13.95</p>
MAIN EVENT		
<p>SLOW BRAISED FEATHERBLADE OF BEEF Served with Creamed Mashed Potato, Smoked Pancetta, Chestnut Mushrooms, Crispy Onions & Rich Beef Gravy £32.95</p> <p>OVEN ROASTED FREE RANGE CHICKEN BREAST With a Selection of Hot Honey Roasted Seasonal Root Vegetables, Garlic & Herb Layered Potato Press. Finished with a Black Truffle Chicken Cream £29.00</p> <p>PAN SEARED SCOTTISH SALMON With Fresh Shellfish & White Wine Cream, Buttered New Potatoes, Samphire Grass & Tarragon Oil £27.95</p>	<p>CONFIT OF YORKSHIRE REARED BELLY PORK Crispy Belly Pork, Spiced Red Cabbage, Caramelised Apple Puree, Winter Squash, Fondant Potato, Black Pudding & Sage Fritter £29.95</p> <p>PAN ROASTED BASS With Braised Masala Lentils, Silky Cauliflower Puree, Roast Cauliflower Steak, Wild Mushrooms & a Red Wine Jus £32.50</p> <p>BRANCHES FISH & CHIPS With Crisp Beer Batter, Chunky Chips, Mushy Peas & Tartar Sauce £24.00</p> <p>HANDMADE SPINACH & RICOTTA RAVIOLI With Squash Velouté, Roast Squash, Sautéed Wild Mushrooms, Crispy Sage Finished With Beurre Noisette (V) £24.95</p>	<p>HANDMADE TAGLIATELLE CARBONARA Fresh Tagliatelle Tossed in a Creamy Sauce with Smoked Pancetta, Wild Mushrooms & Parmesan, Topped with a Crispy Hens Egg £26.50</p> <p>TODAYS MARKET SEAFOOD LINGUINE Fresh Selection of Fish & Shellfish with Handmade Fresh Linguine in a Creamy Sun Blushed Tomato, Chilli & Garlic Cream Sauce Finished with Fresh herbs & Lemon £29.95</p> <p>RICH ITALIAN TOMATO & ROASTED MEDITERRANEAN VEGETABLE TAGLIATELLE With Aged Parmesan Crisp, Rocket & Basil Pesto Confit Cherry Tomatoes & Extra Virgin Olive Oil £24.95</p>
FROM THE GRILL		
Finest Quality 45 Days Dry Aged Grass Fed Charolais Beef served with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad		
<p>225gr SIRLOIN STEAK A Classic Cut with a Balanced Flavour & Texture £42.95</p>	<p>225gr CENTRE CUT FILLET STEAK The Most Tender Cut of Beef. The Leanest Cut for An Elegant Dining Experience £54.95</p>	<p>225gr SALT AGED RUMP STEAK A Cut Prized for Its Rich Marbling & Deep Beef Flavour £37.95</p>
SAUCES		
Peppercorn - Garlic & Herb Butter - Diane - Beef Jus £4.45 each		
A BIT ON THE SIDE		
<p>-House Salad -Hand Cut Chips -French Fries -Seasonal Vegetables -Buttered New Potatoes £6.00 each</p>	<p>-Tender-Stem Broccoli & Chilli Butter -Hot Honey Roasted Root Vegetables -Truffle & Parmesan Fries -Beef Fat Chips £6.50 each</p>	<p>Surf & Turf -2 XL King Prawns cooked in Garlic Butter & Herbs £9.50</p>

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.