

Desserts

- Roast Peanut Caramel Cheesecake.....£8.00
White chocolate, sesame crumb
- Mango & Coconut Panna Cotta.....£7.50
Lime, toasted coconut
- Baked Local Wildflower Honey Bun.....£8.00
Honey tuile, citrus clotted cream
- Matcha, Lemon & Ginger Drizzle Cake.....£7.50
Hibiscus custard

Drinks

- Yuzu Spritz.....£9.50
Sparkling wine, yuzu, citrus
- Lychee Martini.....£10.50
Vodka, lychee, lime
- Craft Lager.....£5.50
Wrexham Lager
- Jasmine Iced Tea.....£3.50



ALL PRICES ARE IN GBP AND INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. VEGETARIAN [VE] GLUTEN FREE [GF] VEGAN [VG]

Small Plates

- Tempura Tenderstem Broccoli£9.50
Miso caramel, toasted sesame, crispy shallots (Wirral-grown broccoli)
- Pulled Short Rib Gyoza.....£11.50
Hand-pleated gyoza filled with slow-braised short rib, ginger and spring onion.
Steamed, crisp fried, soy-mirin glaze, sesame and chilli-lime dressing.
- Salt & Pepper Squid.....£10.50
Chilli, garlic, spring onion, lime (Fleetwood coast squid when available)
- Steamed Pork & Kimchi Dumplings.....£9.50
Black vinegar, chilli oil
- Chilled Cucumber Salad£6.50
Rice vinegar, dill, sesame, crushed peanuts (Local hydroponic cucumbers)
- Hand-Dived Scallop & Pork Belly£15.50
Caramelised scallop, slow-cooked pork belly, apple kimchi, soy caramel,
herb oil (Isle of Man scallops, Cheshire pork, local apples)
- Tempura Courgette Flower.....£10.00
Whipped tofu, miso, yuzu salt (Seasonal Wirral courgettes)

Afternoon Tea

Available from Wednesday to Sunday
from £22.50pp