

THANK YOU FOR CHOOSING TO DINE
WITH US TODAY.

Our seasonal menu takes inspiration from Italy,
where it's all about great quality ingredients,
cooked simply to allow the flavours and
textures to be the heroes of the dish.

We hope you enjoy your choices.

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.00
Ayala Brut Majeur, France, NV 125ml	9.50
Brockmans Signature G&T	11.50
Negroni	10.50
Disaronno Espresso Martini	11.50
Baileys Flat White	9.50

WHILST YOU WAIT

Black olive pave and house-baked rosemary focaccia, Barbera EV00 olive oil, aged balsamic V	4.75	Sicilian Boscaiola green olives V	4.25
Add trio of dips - herb infused ricotta, anchoiade and sun blushed tomato tapenade	3.00	Calamari, house pickled vegetables and black garlic mayonnaise	4.75
Mushroom arancini, porcini mayonnaise V	4.50	Lamb belly fritters, sauce paloise	4.65

APPETISERS

Pork collar, consommé, quail egg, chard and pearl barley	7.50	Linguine - tiger prawn and spicy Calabrian 'Nduja sausage, tomato, parsley, spicy pangrattato	8.95
Hand dived king scallop - textures of cauliflower and squid ink tapioca	12.50	Pigeon breast, kale, creamed celeriac, mushroom ravioli	8.65
Pappardelle, slow cooked shin of beef, pork shoulder, Calabrian 'Nduja ragu and spicy pangrattato	7.50	Gamberoni - tiger prawn tempura, pilacca chilli sauce and lime	x3 7.95 x5 13.50
Chicken liver parfait, ciabatta, house pickled shallots, bramley apple gel	7.95	Main - side order included	x 9 19.95
		▼ Gavi de Gavi 2017	6.95

TASTE TABLE

Make your choice from our extensive selection of the freshest seafood, Italian cured meats and seasonal salads.
Appetiser 9.25 Main (side order included) 17.50

FROM THE **INKA** GRILL

Heating up to 500 degrees Celsius, the Inka is both an oven and a grill, adding a unique flavour and texture
from the finest embers, while retaining the natural juiciness of the meat. All our steaks are Forest of
Bowland beef, aged for 28 days served with portobello mushroom stuffed with sun blushed tomato,
mascarpone and twice cooked chunky chips.

Sirloin steak, 6oz	21.50	Tuscan butterflied chicken breast, salsa di erbetta verde	17.25
Rump steak, 10oz	24.50	Spiced cauliflower steak oregano, lemon and chilli V	13.95
▼ Amarone della Valpolicella Classico 2013	9.65	Monkfish tail, lime and salsa salmoriglio	21.50
Fillet steak, 8oz	32.00		

ADD A LITTLE EXTRA

Béarnaise sauce	3.95	Classic peppercorn sauce	3.95	Red wine jus	3.95
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▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process
by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all
served as a 125ml measure.

CLASSIC

Beer battered fish and chips, crushed peas, lemon, homemade tartare sauce, chip shop curry sauce	15.95
Beer battered halloumi and chips, crushed peas, homemade tartare sauce, chip shop curry sauce V	15.25

Handmade beef burger, beer sourdough bun, mozzarella cheese, red onions, bacon jam mayonnaise, twice cooked chunky chips	15.50
Add crispy smoked bacon	16.50

PASTA AND RICE

All served with herb and chilli infused oil and Parmigiano Reggiano D.O.P.

Linguine - tiger prawn and spicy Calabrian 'Nduja sausage, tomato, parsley and spicy pangrattato	18.75
Butternut squash risotto, crispy sage, mascarpone, toasted pumpkin seeds V	14.50
Add Tuscan chicken	18.50
Pappardelle - slow cooked shin of beef, pork shoulder and Calabrian 'Nduja ragu, spicy pangrattato	14.95

FROM THE STOVE

Duck breast, fondant potato, cavolo nero, turnips, pistachio granola, Vin Santo jus	24.50
Lemon sole, oxtail, olive oil mash, confit onion, mushrooms, parsley and lemon	22.95
▼ Chablis 1er Cru Vaillons, Domaine 2016	9.65
Venison haunch, vegetable gratin, red cabbage, red wine shallots, celeriac and honey puree, game and Valrhona chocolate jus	24.95

SIDES

Chunky chips - twice cooked V	4.00	Onion rings - beer battered, malt vinegar mayonnaise V	4.00	Autumn greens V	4.00
Add Truffle and Parmigiano Reggiano D.O.P.	4.50	Tiny tot potatoes, thyme and roasted garlic V	4.00	Ciabatta - garlic and rosemary V	4.00
Italian house salad - rocket, pear, Gorgonzola, walnuts V	4.00				

DESSERTS

White chocolate panna cotta, red wine poached pear, candied walnuts	7.50
Frangipane tart, vanilla poached plums, praline and pecan ice cream	7.50
Tiramisu our way	7.50
Bitter chocolate and orange torta, pistachio crumb, clotted cream ice cream	7.50
Sticky toffee ale pudding, vanilla ice cream, hot butterscotch sauce	7.50
Yorvale ice cream - Please ask for today's selection	Single scoop 3.00 Selection of 3 scoops 7.00

LITTLE TREAT

Want to indulge just a little? Try a mini dessert, served with a tea or coffee of your choice.	
Sticky toffee ale pudding, vanilla ice cream	7.45
White chocolate panna cotta, blackberries	7.45
Cheshire white cheese, quince jelly	7.45
CHEESE	
Farm House Cheese, quince jelly, celery, Peter's Yard crackers Cheshire white, Mature cheddar, Dolcelatte	
	1 piece 4.50
	2 pieces 6.95
	3 pieces 8.50

SOMETHING LIGHTER

Affogato 4.50

One scoop of vanilla ice cream, amaretto biscuit with hot espresso coffee **Or** One scoop of vanilla ice cream, Cottons pistachio, cranberry and raisin biscotti, Limoncello