

# MARCH 2026

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## IN SEASON SPECIALS

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AVAILABLE FROM 4.30PM

### Apéritif

Roebuck Estate Classic Cuvee | Sussex, England | 125ml- 16

Maple & Bacon Old Fashioned- 13

Rhubarb Spritz- 14

## Starters

### King Scallops- 12

ajo blanco, pickled grape, verjus, hazelnut, dill

Rioja Blanco | Rioja, Spain | 125ml- 5.20

### Mrs Kirkhams Lancashire Cheese Soufflé- 12

caramelised onion, roasted cauliflower, pickled walnut, truffle mornay

Sauvignon Blanc | Marlborough, New Zealand | 125ml- 6.40

## Mains

### Glazed Duck Breast- 32

Szechuan honey, crapaudine beetroot, duck fat & sesame crumble, pickled plum, umeboshi, duck jus

Nuit ST Georges | Burgundy, France | 125ml- 14

### Parmesan & Truffle Dumplings- 20

roasted cauliflower, pickled walnut, smoked yolk, molyneux kale

Sancerre | Loire Valley, France | 125ml- 11

### Halibut Loin- 28

asparagus, morels, smoked potato, gordal olive, white asparagus bisque

Pouilly Fume | Loire Valley, France | 125ml- 9.70

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PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY  
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE  
SMALL BONES OR SHELL IN SOME DISHES