

## SMALL PLATES

KING PRAWNS £9.95 (gfo)  
chilli & garlic, grilled sourdough

GRILLED POLENTA £6.50 (ve)  
smoked tomato salsa

SCORCHED TOMATO  
BRUSCHETTA £7.95 (v)(gfo)  
bocconcini, basil & olive oil

GRILLED BABY CHORIZO £7.25 (gf)  
romesco sauce

FRIED SALT & PEPPER SQUID £9.50  
noodle salad

CHICKEN KATSU £7.50  
Asian slaw & Thai dressing

KOREAN STICKY SHORT RIB £7.50  
kimchi cabbage

MEZZE PLATE £6.95 (ve)(gfo)  
hummus, olives, marinated vegetables & pittas

SPICED PRAWN & CRAYFISH  
TOAST £7.25  
ponzu & ginger sauce

GRILLED MACKEREL £8.50 (gf)  
pickled cucumber

CAULIFLOWER SATAY £6.50 (ve)(gf)  
coriander & coconut chutney

TEMPURA BROCCOLI £6.50 (ve)  
ponzu dipping sauce

BEETROOT & BOWLAND NO.1 GIN  
CURED SALMON £8.50 (gf)  
horseradish cream

PATATAS BRAVAS £5.95 (v)(veo)(gf)  
potatoes in spicy tomato sauce with alioli

# THE GRILL

All our main dishes are cooked on a state-of-the-art Esse Charcoal Grill.

FILLET STEAK 8oz £33.50 (gf)  
GAMMON CUTLET £16.50 (gf)  
RIB-EYE STEAK 10oz £29.95 (gf)

PORK T BONE £18.95 (gf)  
RIB-EYE ON THE BONE 22oz (gf)  
£69.50 (serves two)

All served with grilled mushroom, scorched tomatoes, rocket salad & chunky chips

## SAUCES £3.25

Bearnaise (v)(gf) • Roasted Garlic & Herb (gf) • Chimichurri (ve)(gf) • Peppercorn (gf) • Red Wine Jus (gf)

SPATCHCOCK POUSSIN £16.95 (gf)  
marinated in gochujang

GRILLED TIGER PRAWNS £17.50 (gf)  
maple & sriracha butter

THAI STICKY SALMON £15.75  
frisée & rocket salad

GRILLED KING OYSTER  
MUSHROOMS £14.25 (ve)(gf)  
chimichurri

SPICED SEA BASS £21.50 (gf)  
tarka dhal & coriander salad

LAMB KOFTA FLATBREAD £17.95 (gfo)  
tabbouleh, harissa yogurt

TUNA NIÇOISE £16.95 (gf)

GRILLED ARTICHOKE  
HEARTS £13.50 (ve)  
Giant couscous with pomegranate &  
molasses dressing

HEREFORD STEAK BURGER £16.95 (gfo)  
Crispy gem lettuce, burger relish, fries & slaw

GRILLED CAULIFLOWER  
£14.25 (ve)(gfo)  
miso butter

## SIDES

All £4.50

SEA SALT FRIES (ve)(gf)

CHUNKY CHIPS (ve)(gf)

DAUPHINOISE (gf)

GARLIC & ROSEMARY ROAST  
NEW POTATOES (ve)(gf)

ONION RINGS (ve)(gf)

MISO ROASTED  
CARROTS (ve)(gf)

ROASTED VEGETABLES  
with herb butter (veo)(gf)

GRILLED COURGETTES  
with lemon zest & herbs (ve)(gf)

CAESAR SALAD (v)

BROCCOLI  
with chilli & garlic (ve)(gf)

ROCKET & PARMESAN  
SALAD (v)(veo)(gf)

TOSSED SALAD (ve)(gf)

TOMATO & SHALLOT  
SALAD (ve)(gf)

## DESSERTS

All £7.95

VANILLA CRÈME BRÛLÉE (v)(gfo)  
shortbread biscuit

SHERRY TRIFLE (v)  
layers of sponge, custard, cream & strawberries

RHUBARB & CUSTARD MILLEFEUILLE (v)  
crisp pastry, custard & syrupy rhubarb

DARK CHOCOLATE FONDANT (gf)  
cherry ice cream

GLAZED LEMON TART  
raspberry textures, chantilly cream

BOWLAND FOOD HALL  
CHEESE BOARD £10.95 (gfo)  
four cheeses from the Food Hall, crackers,  
chutney, celery & sweet pickled grapes

## AFTER DINNER COFFEES

All £7.95

IRISH COFFEE • CALYPSO COFFEE  
BAILEYS COFFEE • AMARETTO COFFEE

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) vegetarian (ve) vegan (veo) can be made vegan (gf) gluten free (gfo) Can be made gluten free