

PODIUM RESTAURANT



Holy Grain Sourdough	Lancashire Cheese Custard, Pork Lardo, Unsalted Butter	780 kcal	£7.50
Northern Cure Manchester Charcuterie Board	Peach Chutney, Pickles	920 kcal	£12.00

STARTERS

Duck Liver Parfait Tart Pistachio and Cherry

Marinated King Scallop Tomato Dashi, Watermelon, Elderflower

Hand Picked Cornish Crab Sweet Corn, Horseradish Sorbet

Smoked Carrot Truffle Jelly, Baby Beetroot, Coal Oil **(VE)**

Slow Cooked Pork Belly Hazelnut, Peas, Nasturtium

MAINS

8oz Cumbrian Rib-Eye Steak Triple Cooked Chips, Watercress, Peppercorn Sauce or Chimichurri £5.00

Pan Fried Chicken Supreme Mushroom Tart, Black Garlic, Parmesan, Buckwheat

Roast Rump of Herdwick Lamb Roscoff Onion, Apricot, Confit Rib

Pan Fried Loin of Cod Pink Fir Potato, Smoked Butter, Brown Shrimp

Salmon En Croute Grilled Spring Onion, Oscietra Caviar

Cauliflower Katsu Coconut Curry, Peanut, Puffed Rice, Kimchi **(VE)**

Lentil Bolognese Gem Lettuce, Black Truffle Spaghetti **(VE)**

DESSERTS

Apricot Mille Feuille Orange, Brandy, Vanilla Ice Cream

Tunworth Cheese Basil Brioche, Sun-Dried Tomato Butter

Black Forest Gateaux Cherry Sorbet, Manjari 66% Chocolate

Peach and Egg Custard Tart Crème Fraiche, Vanilla, Red Vine Peach Sorbet

Wild Strawberry Cheesecake Fraise De Bois **(VE)**

Selection of Handmade Truffles by Lincoln Jones

SIDES

Blue Cheese and Bacon Fries £4.50

Salad of Isle of Wight Tomato, Fennel, Watermelon & Basil, Sherry Vinaigrette £4.50

Roast Carrots Beef Fat Dressing, Crispy Onion £4.50

Creamed Potato Chimichurri £4.50

OUR SIGNATURE DISHES

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

VE Vegan **V** Vegetarian