

STARTERS V Soup of the day, homemade focaccia Gravadlax salmon, potato salad, fennel, blood orange, watercress £9 Slow cooked pork ribs, crispy cabbage, sesame & soy reduction £9 Chicken liver parfait, pear & walnut chutney, sour dough Crispy salt & pepper calamari, Sriracha mayo, lemon Example Crispy cajun fried cauliflower, chilli jam, lemon Grambas al pil pil', King prawns, chilli, garlic, olive oil, toast V Coconut rice bowl, tender stem broccoli, garden peas, spinach, chilli, creme fraiche, balsamic glaze ### Crispy Coconut rice bowl, tender stem broccoli, garden peas, spinach, chilli, creme fraiche, balsamic glaze #### Crispy Coconut rice bowl, tender stem broccoli, garden peas, spinach, chilli, creme fraiche, balsamic glaze					cress £4.75
SALADS Chicken Caesar, anchovies, smoked bacon, croutons, Grana Padano, poached egg, Caesar dressing V Goats cheese salad, roasted peppers, sun dried tomatoes, pine nuts, watercress pesto					£8/£14 £8/£14
MAIN COURSES Moroccan lamb rump, crushed potatoes, carrots, hummus, crispy chickpeas, rocket & watercress pesto Chicken breast cutlet, Young Buck soufflé, citrus poached pear, spinach, blue cheese dressing Confit duck leg, sweet potato mash, fennel, blood orange, broccoli, spiced clove & honey jus Prosciutto pork tenderloin, sautéed leeks and apples, fondant potato, fine beans, mustard & cider sauce 10oz aged sirloin steak, fries, watercress, onion rings Choose Red wine jus, Young Buck Blue or Peppercorn sauce					£20 £22
Angus beef burger, toasted brioche, smoked bacon, lettuce, beef tomato, fries & onion ring, house burge Choose Mozzarella, Young Buck Blue or Kick Ass cheddar Seafood chowder, leeks, bacon, new potatoes & cream (haddock, salmon, prawns, mussels & squid) Fish & chips (beer battered haddock), minted crushed peas, tartare (small / large) Menai mussels 'Mariniere', fries & toasted sour dough V Tender stem broccoli & blue cheese gnocchi, creme fraiche, spinach, walnuts					er sauce £17 £22 £11.50/£16 £18 £14.50
V Tender stein broccon & blue cheese ghoccin, creme fraiche, spinach, wantuts add chicken or bacon V Thai Green Curry, coconut milk, peppers, broccoli, fine beans, coriander, coconut jasmine rice add chicken or prawn					£14.50 £17 £14.50 £17
SIDE DISH	IES			1	
Fries & aioli	£4	Chunky chips & aioli	£4	Tender stem broccoli & chilli	£5
Onion rings	£4.50	Spinach & pine nuts	£5	Cheesy garlic bread	£4.50
Coconut rice			£7	*	£4.75
Roasted leek	s & fine be	ans $£4.75$ Sauces (real	l wine, You	ng Buck blue, or peppercorn)	£3.75
LUNCH MENU served 12pm ~ 5pm BRUNCH V 3 egg omelette, broccoli, shallots, Young Buck blue £7.75 add bacon or chicken £9.75					
Croque- House Poached	madame, o eggs', two p l eggs Be	on sour dough or brown bloc ooached, smoked bacon, avo	omer, aioli, cado salsa i ne (spinac	75 add bacon or chicken £9.75 Kick Ass cheddar, ham & egg £9 Friracha, on toasted sour dough Ch) or Royale (Salmon gravadlax) add extra topping for £2.	£8.75 £8.25

V Roast pepper & goats cheese slipper, spinach & pine nuts £9 Fish finger sandwich, crushed peas, tartare sauce £9 Confit duck wrap, cucumber, hoisin £9.50 Minute steak slipper, fried egg, onion, Young Buck Blue cheese £9.75 Club sandwich, breaded chicken, smoked bacon, baby gem, tomato & aioli £9.50

HOT SANDWICHES with side salad, pickled onion, watercress pesto

A discretionary £1 charity donation is added to each bill, all proceeds go directly to the Clatterbridge Cancer Charity. We also add a small optional 'tip jar' donation to be shared entirely by the team serving you today, Please inform your server if you would like to opt out of either. Our children's menu or allergen information are handy if required. All of our food is freshly prepared in a small kitchen, so cross contamination of foods is possible; all dishes may have traces of serious allergens in.