

ALL DAY DINING MENU

STARTERS

SOUP OF TOMATO AND ROASTED PEPPERS 7
served with warm bread

HALLOUMI FRIES 7
sweet chilli dip

FIRE CHICKEN WINGS 8
blue cheese dip

HUMMUS & WARM NAAN BREAD 7
olive oil, paprika

SMOKED SALMON 9
crème fraîche, capers, red onion

CRISPY CALAMARI 10
wakame, garlic aioli, lemon

DUCK LIVER PÂTÉ 10
chutney, cornichons, toasted brioche

CLASSIC PRAWN COCKTAIL 9
marie rose sauce, bread, butter

KARAAGE CHICKEN 10
gochujang sauce, sesame, spring onions

GREEN GYOZA 9
vegetable filling, hoisin sauce

KITCHEN MAINS

SLOW BRAISED LAMB SHANK 36
creamy mash, seasonal vegetables, honey glazed crispy kale,
rich rosemary gravy

VEGETARIAN WELLINGTON 27
roasted mushroom, spinach, lentils and
sun-dried tomatoes, parsnip purée, seasonal vegetables,
vegetarian gravy

285g SIRLOIN STEAK 39
skin-on fries and your choice of sauce

200g BEEF FILLET 38
skin-on fries and your choice of sauce

GRILLED CHICKEN LINGUINE 24
grilled chicken breast, linguine, lemon and chive sauce,
tenderstem broccoli

FISH & CHIPS 21
beer-battered fish, skin-on fries, mushy peas,
tartare sauce, lemon

PAN ROASTED SEA BASS 28
lemon hollandaise, creamy mash, Chantenay carrots,
tenderstem broccoli

BURGERS

Served with skin-on fries and house slaw

FORMBY BEEF BURGER 21
prime beef, mature cheddar, bacon, lettuce, tomato,
burger sauce

GRILLED CHICKEN BURGER 20
chargrilled chicken breast, cheese, bacon, baby gem, tomato,
burger sauce

HALLOUMI BURGER 19
grilled halloumi, roasted peppers, rocket, tomato,
hummus sauce

SALADS

CAESAR SALAD 12
grilled gem lettuce, Caesar dressing, Parmesan shavings, croutons

BETROOT & GOAT CHEESE WALNUT SALAD 13
roasted beetroot, creamy goat cheese, walnuts, mixed leaves,
balsamic dressing

170g SIRLOIN TATAKI SALAD 21
seared sirloin served blue or rare, mixed leaves, sesame,
spring onions, red chilli, soy dressing

VEGAN DUCK SALAD 18
vegan duck, sesame, radicchio, ponzu dressing, pomegranate, cashews

SAUCES all 2

PEPPERCORN SAUCE
RICH ROAST GRAVY
GARLIC BUTTER
BLACK TRUFFLE AIOLI

SIDES all 6

PARMESAN AND TRUFFLE SKIN-ON FRIES
STEAMED BROCCOLI FLORETS
HONEY-GLAZED CHANTENAY CARROTS
SEA SALT HASSELBACK POTATOES

DESSERTS all 9

NEW YORK CHEESECAKE
CHOCOLATE BROWNIE
FUDGE CAKE
STICKY TOFFEE PUDDING
SELECTION OF ICE CREAM
three scoops, vanilla, chocolate or strawberry

Please inform a member of our team if you have any allergies or dietary requirements.

(V) Vegetarian (VE) Vegan Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. We proudly source our premium meats from select local butchers and our fresh seafood from along the regional coastline. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.