

## À LA CARTE MENU

### APPETIZERS

<b>WARM BREAD BASKET</b> (GFA, V) selection of warm breads, balsamic vinegar, olive oil & butter	<b>5.50</b>
<b>MARINATED OLIVES &amp; PICKLES</b> (VG, NGCI)	<b>6.50</b>
<b>CHORIZO, PEPPERS &amp; ONIONS</b>	<b>7.50</b>
<b>CARAMELIZED ONION HUMMUS</b> (VG, NGCI) served with crunchy vegetables	<b>6.50</b>
<b>MATURE CHEDDAR &amp; PAPRIKA TWISTS</b>	<b>6.50</b>

### STARTERS

<b>POTATO &amp; FORMBY HALL WILD GARLIC SOUP</b> (V, GFA) 7 chive crème fraîche, warm focaccia, jersey farm butter	<b>7</b>
<b>SMOKED HADDOCK BRANDADE</b> (NGCI) poached hens egg, hollandaise sauce	<b>12</b>
<b>HAM HOCK TERRINE</b> (NGCI, NDCI) celeriac remoulade, piccalilli dressing	<b>8</b>
<b>CHICKEN LIVER PARFAIT</b> (GFA) toasted brioche, red onion chutney	<b>8.50</b>
<b>MATURE CHEDDAR, CHICKEN &amp; MACARONI CROQUETTES</b> tomato jam, baby leaves	<b>8</b>
<b>CHAR-GRILLED ASPARAGUS</b> (V, GFA) goats cheese custard, fresh l37 honeycomb, butter crumb	<b>8</b>
<b>SCORCHED SMOKED SALMON</b> (GFA) pickled vegetables, sourdough croutes, caviar creme fraîche, green oil	<b>12</b>
<b>CARROT &amp; CHICKPEA FALAFEL</b> (NGCI) mango & onion seed chutney, pomegranate, micro salad	<b>7</b>

### MAIN COURSE

<b>FAIRWAY GRILL BURGER</b> (GFA) 2 x 3oz beef rump patties, monterey jack cheese, crispy onions, mustard ketchup, rocket, beef tomato, gherkin, served in a pretzel bun with a bowl of fries	<b>16.50</b>
<b>BEER BATTERED HADDOCK FILLET</b> (GFA, NDCI) scampi scraps, chunky chips, vinegar salt, mushy peas, tartar sauce	<b>19.50</b>
<b>SPRING PEA &amp; ASPARAGUS RIGATONI PASTA</b> (V) handmade yorkshire pasta white wine cream sauce, parmesan, fresh chilli, pea shoots, green oil	<b>15</b>
<b>ADD A CHAR-GRILLED CHICKEN BREAST</b>	<b>6</b>
<b>CHAR GRILLED CHICKEN FILLET</b> (NGCI) pommes anna, sweetcorn puree, king oyster mushrooms, baby carrots, red wine jus	<b>18.50</b>
<b>L37 HONEY GLAZED GRESSINGHAM DUCK BREAST</b> (NGCI) confit potato, spiced carrot puree, tender stem broccoli, cherry jus	<b>30</b>
<b>DUO OF LAMB</b> (NGCI) shepherd's pie, lamb rump, pea puree, kale, baby vegetables, red current jus	<b>35</b>
<b>PAN FRIED ATLANTIC POLLOCK</b> (NGCI) southport shrimp & potato chowder, sea herbs, caviar	<b>24</b>
<b>POTATO &amp; SAGE GNOCCHI</b> (NGCI, NDCI) butternut squash puree, wild mushroom, swiss chard, roasted squash, toasted pine nuts	<b>20</b>
<b>CHICKEN CAESAR SALAD</b> (GFA) baby gem, garlic croutons, shaved parmesan, anchovies, caesar dressing	<b>15.50</b>
<b>CRISP BELLY PORK</b> (GFA) buttery mash potato, sauté kale, baby carrot, tender stem broccoli, burnt apple puree, black pudding beignet, cider apple & mustard cream sauce	<b>20</b>

## FROM *the* GRILL

**10oz RIBEYE STEAK 42.50**

**8oz SIRLOIN STEAK 35**

**8oz RUMP STEAK 30**

**10oz PORK CHOP 26**

**GRILLED CHICKEN BREAST 19.50**

**GAMMON, EGG & PINEAPPLE 21.50**

All served with confit tomato flat cap mushroom and a bowl of chunky chips

### SIDES

<b>Chunky Chips</b> (NGCI, VG)	<b>6</b>
<b>Seasonal Vegetables</b> (NGCI, V)	<b>6</b>
<b>Tomato, Rocket &amp; Red Onion Salad</b> (NGCI, VG)	<b>5.50</b>
<b>Buttery Mash Potato</b> (NGCI, V)	<b>5.50</b>
<b>Skin On Fries</b> (NGCI, VG)	<b>5.50</b>
<b>Buttered New Potatoes</b> (NGCI, V)	<b>5.50</b>
<b>Parmesan &amp; Truffle Fries</b> (NGCI, VG)	<b>8</b>

### SAUCES

**All 5.50**

<b>Peppercorn Sauce</b> (NGCI)
<b>Diane Sauce</b> (NGCI)
<b>Red Wine Jus</b> (NGCI, NDCI)
<b>Blue Cheese</b> (NGCI)
<b>Cajun Gravy</b> (NGCI)

**FOR THOSE GUESTS ON A DINNER INCLUSIVE PACKAGE, THERE IS A £25 PER PERSON ALLOCATION TOWARDS THE À LA CARTE MENU**

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (VGA) Vegan option available (GFA) Gluten Free option available. 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.

## WINE MENU

### RED WINE

	175ml	250ml	BOTTLE
<b>VINA ELENA TEMPRANILLO 11%</b> Spain. Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate.	6.75	8.75	25.00
<b>CRAMELE RECAS PINOT NOIR VEGAN 12.5%</b> Romania. Cranberry and raspberry aromas, fruity, smooth & fresh.	7.25	9.75	27.00
<b>ROTHSCHILD MERLOT 13%</b> France. Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.	7.75	9.25	28.00
<b>VINA CERRADA TEMPRANILLO O.O.Ca Rioja VEGAN 13.5%</b> Spain. Hints of baking spice and orange zest liven up aromas of black currant and purple plum.	8.75	11.75	34.00
<b>CLUB DE CAMPO MALBEC VEGAN 13%</b> Argentina. Full of dark, ripe fruits and a rich, smooth damson like palate. Unoaked with integrated tannins, this is a very mellow and silky Malbec.	9.25	12.25	35.00
<b>RICHLAND BLACK SHIRAZ 14%</b> Australia. Sensational, smooth and strong characters. Ripe blackberry and black cherry flavours with vanilla cream and peppery spice.	9.50	12.50	36.00
<b>GROWERS GATE CABERNET SAUVIGNON 14%</b> Australia. Aromas of fresh, lifted mint and blackcurrant combine with ripe, dark berry flavours to provide a rich wine with an elegant, silky finish.			32.00
<b>NERO D'AVOLA CONTE NERO VEGAN 14.5%</b> Italy. Deep dark red colour in the glass. Cassis and vanilla aromas accompanied by tart cherry and chocolate on the palate.			37.00
<b>CYCLES GLADIATOR ZINFANDEL VEGAN 14.5%</b> USA. Lush flavours of black cherry, mocha, and exotic spices. The perfect example of the classic American grape.			38.00
<b>COTE DU ROHNE LA GRAND COMTADINE 15%</b> France. Beautiful garnet red colour. Aromas of savoury red fruits that lead to dark fruits and a spicy depth on the palate. Fleshy and soft tannins.			50.00
<b>CHATEANUEF DU PAPE CHATEAU BEAUCHENE 14.5%</b> France. A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.			58.00

### WHITE

	175ml	250ml	BOTTLE
<b>VINA ELENA AIREN 11%</b> Spain. Pale in colour with elegant fruit aromas	6.75	8.75	25.00
<b>DOWN UNDER CHARDONNAY VEGAN 11%</b> Australia. A great Chardonnay displaying zesty lemon & grapefruit aromas & flavours of white peach & pear	6.95	8.75	27.00
<b>BOULDERS BEACH SAUVIGNON BLANC 13.5%</b> South Africa. Aromas and flavours of green fig and citrus fruits with a hint of lemon grass.	7.50	9.50	27.00
<b>ILLUSION CHENIN BLANC 12.5%</b> South Africa. A zestful white wine with a rainbow of tropical tastes and the tart, sweet scents of pomaceous fruits.	7.75	9.75	28.00
<b>I CASTELLI PINOT GRIGIO VEGAN 12%</b> Italy. Light bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish.	7.75	10.45	30.00
<b>PASSO BIANCO - VEGAN 13.5%</b> Italy. Fresh and fragrant with great structure and smoothness. Delicate and aromatic aftertaste.			35.00
<b>TE AKA SAUVIGNON BLANC 12.5%</b> New Zealand. Ripe and fruity with aromas of guava and melon.			38.00
<b>GAVI DI GAVI IL PORTINO VEGAN 13%</b> Italy. Fruity and aromatic with just a hint of mineral notes and a mouthwatering citrus finish.			34.00
<b>THE LIGHTHOUSE KEEPER PEPE ALBARINO 12.5%</b> Spain. Fresh in the mouth with floral notes and citric finish.			35.00
<b>CYCLES GLADIATOR CHARDONNAY VEGAN 14.5%</b> USA. Aromas of green apple and tropical fruits underscored with notes of toast and brioche.			38.00
<b>BURGUNDY VICTOR BERARD - BURGUNDY 12.5%</b> France. A long and rich wine with fruity flavours and those all important mineral notes.			50.00
<b>ROSÉ</b>	175ml	250ml	BOTTLE
<b>VINA ELENA TEMPRANILLO ROSÉ 10.5%</b> Spain. Dry to taste with a fruity finish, this beautifully raspberry-pink wine comes with distinct aromas of rose and violet.	6.75	8.75	25.00
<b>I CASTELLI PINOT GRIGIO ROSÉ VEGAN 12%</b> Italy. A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.	7.75	10.50	29.00
<b>PAINTED LADIES WHITE ZINFANDEL VEGAN 10.5%</b> USA. Medium bodied with a lovely salmon colour, this off dry rosé wine has juicy flavours of raspberry and cherry and subtle tropical fruit aromas.			31.00
<b>WHISPERING ANGEL ROSÉ 13%</b> France. Pretty scent of crushed strawberries, peach, rose-water and orange blossom on the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest and deliciously creamy finish.			75.00

### SPARKLING

	125ml	BOTTLE
<b>PROSECCO SERENELLO EXTRA DRY 11%</b> Italy. The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.	5.95	30.00
<b>PROSECCO SERENELLO ROSÉ 11%</b> Italy. A beautiful rose pink aromatic Prosecco Rosé Spumante. Fresh strawberries and cyclamen petals dominate the aroma and dovetail superbly with it's clean, crisp palate.	5.95	30.00

### CHAMPAGNE

	BOTTLE
<b>CASTELNAU BRUT CLASSIQUE NV VEGAN 12%</b> France. Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.	45
<b>VEUVE CLIQUOT, YELLOW LABEL 12%</b> France. A classic of the house, made with a part of reserve wines which guarantees durability for a long time. It reflects the excellent vineyards on the property and the constancy of the Clicquot style. TCM, is the specialist store you need.	75
<b>LAURENT PERRIER BLANC DE BLANC VEGAN 12%</b> France. Crisp, fresh and concentrated on the palate. Well rounded and influential grapefruit and citrus notes. Followed by mineral overtones, with a long finish.	95
<b>LAURENT PERRIER ROSÉ VEGAN 12%</b> France. Deep salmon pink in colour. Precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries. Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries.	95

### WINE BY THE GLASS

In accordance with the revised legislation for capacity measures (intoxicating liquor) regulations, this establishment now sells wine by the glass in quantities of 125ml - small glass, 175ml - medium glass, 250ml - large glass.