





TO DRINK

	Aperol Spritz Aperol, Prosecco, Soda	9.45
	French 75 Champagne, Malfy Gin, Lemon Juice	13.95
	Negroni Malfy Gin, Campari, TBC	10.95
	Malfy Blood Orange Malfy Con Arancia, London Essence Tonic & Orange	10.95

BUBBLES

125ml / Bottle

Zarlino Asolo Prosecco Superiore DOCG	8.95 / 39.95
Flametta Rosé DOC	9.45 / 44.95
Della Vite Prosecco Treviso DOC	64.95
Champagne Piaff Brut NV	13.95 / 78.95
Champagne Piaff Rose NV	15.95 / 88.95
Champagne Piaff Blanc De Blancs	98.95

CHAMPAGNE
PIAFF



FOR THE TABLE

Perello' Gordal Olives (V) (VB) Pitted Green Olives	5.25	Steamed Edamame (V) (VB) Sea Salt Flakes and Rice Wine Dressing	4.95
Fire Roasted Nuts (V) (VB) Jalapenos & Lemon	4.95	Mini Beef Tartare Crostini Capers, Shallots and Gherkins	8.45
Pork Crunch Light And Puffy Stratchings	5.45	Halloumi Saganaki (V) Topped with Oregano & Honey	7.95
Warm Mini Loaves (V) Selection of White & Multigrain, with Sea Salt & Herb Butter	5.25	Fresh Rosemary & Garlic Foccacia (V) (VB) Served warm with Balsamic Vinegar and Olive Oil	5.95

STARTERS

Roast Tomato & Basil Soup (V) Herb Oil & Rolled Goats Cheese	9.45
Deep Fried Andalusian Squid Chimmichuri Rojo & Charred Lime	9.95
Pan Fried Scallops Whipped Cauliflower, Cucumber Relish & Spiced Peanut Crumb	15.45
Beetroot & Lime Cured Beef Fillet Carpaccio Pickled Beetroot & Celeriac Remoulade	11.95
Torched Asparagus Truffled Mushroom, Poached Egg, Parmesan & Brioche (V)	9.45
Cumbrae Rock Oysters to Share Rioja Vinaigrette & Chives	[3] 9.95 [6] 18.95 [12] 36.95

SIGNATURES

Shepherd's Pie 16.95

Jug of Rosemary Jus

The V.I.V.I Cheeseburger 17.95

Gherkin, Balsamic Jam, Brioche Bun & Fries

Confit Duck Leg 22.95

Ginger Braised Bok-choi, Sesame & Rice Wine Dressing

Confit Shallot Tart Tatin 16.95

Brillat Savran, Balsamic Jam & Red Peppers,
Chimichuri Rojo, Watercress & Pear Salad

Roast Chicken Breast 20.95

Potato Fondant Baby Gem,
Streaky Bacon & Piaff Champagne Veloutte

Classic Caesar Salad 15.95

Streaky Bacon, Soft Boiled Hen's Egg,
Cantabrian Anchovies & Cos Lettuce

Add: *Chicken Breast - 4 or Yellowfin Tuna - 5.5*

FISH

Battered Hake 18.95

Crushed Garden Peas, Coal Charred Lemon,
Fat Chips and Warm Tartare Sauce.

Fillet of Sea Bass 22.95

Confit Heirloom Tomatoes, Basil Emulsion
& Vanilla Vinaigrette

Yellowfin Tuna 25.95

Cucumber Kimchi, Corriander & Sriracha

Miso Glazed Fillet of Hake 18.95

On Spring Onion Mash served with
Tomato Concasse & Crispy Shallots

Pan Fried Salmon Fillet 19.50

Watercress Veloute, Tenderstem Broccoli,
Pickled Walnuts, Sage & Pine Nut Butter



FROM THE GRILL

All Served With a Confit Tomato, A Choice of Chips and Watercress

Brazilian Rib Eye 200g	19.95
Brazilian Rib Eye 300g	27.95
Brazilian Rib Eye 600g	49.95
Picanha 200g	18.95
Fillet 200g	33.50
Fillet 300g	39.50

IDEAL FOR 2

Chateau 500g

Including a Choice of Chips & Two sauces

79.95

IDEAL FOR 2

Galician Rib Steak 1Kg

Including a Choice of Chips & Two Sauces

89.95

Sauces: Peppercorn - Bearnaise - Blue Cheese - Jus 3.45

SIDES

Fries (V) (VG)	4.95
Thick Cut Chips (V) (VG)	4.95
Truffle Oil & Parmesan Fries (V)	5.95
Sweet Potato Wedges (V) (VG)	5.45
Mash Finished with Garlic Butter (V)	4.95
Creamed Spinach (V)	4.45
Bok Choi (V) (VG)	4.45
Miso Glazed Carrots (V)	4.95
Mac & Cheese (V)	4.95
Petit Pois, Streaky Bacon & Garlic Butter	4.95
Watercress Salad, Balsamic, Parmesan (V)	4.95
Caesar Salad, Parmesan & Brioche Croutons (V)	4.95



DESSERTS

Peanut Butter Cheesecake Ⓟ

Whipped Peanut Butter On A Crumbly Biscuit Base
Topped With Chocolate Ganache & Salted Caramel Popcorn

8.95

Lemon & Raspberry Posset Ⓟ

Sweet Lemon Cream, Topped With Raspberry Coulis
& Mini Italian Meringue

8.45

Crème Brûlée Ⓟ

Rich Custard, Topped With Caramelised Sugar,
Served With Hazelnut & Coco Wafers

7.45

Warm Brownie Ⓟ

Topped With A Scoop Of Cheshire Farm Vanilla Ice Cream,
Served With A Jug Of Hot Chocolate Sauce

8.95

Choice of: *Chocolate Brownie or Salted Caramel*

Ultimate Biscoff Brownie Ⓟ Ⓟ

Topped With A Scoop Of Cheshire Farm Vanilla Ice Cream,
Served With A Jug Of Hot Chocolate Sauce

8.95

Truffle Selection

Three Truffles, One Frozen Chocolate Truffle, Two Dome Truffles
(Ask Your Server Fro Details)

5.45

CHEESE

Cheddar – Blue – Goats – Local Cheese Choice

Served with Pickled Walnuts, Fresh Bees Honey, Balsamic Jam & Crackers
(Check With Your Server For Today's Cheese Selection)

11.95

ICE CREAM

Selection of Cheshire Farm Ice Cream | Locally Sourced

3 Scoops Garnished With A Hazelnut & Coco Wafer

7.25

Vanilla Ⓟ	Toffee Fudge Ⓟ	Strawberry & Cream Ⓟ
Chocolate Ⓟ	Honeycomb Ⓟ	Chocolate Ripple & Cookie Dough Ⓟ

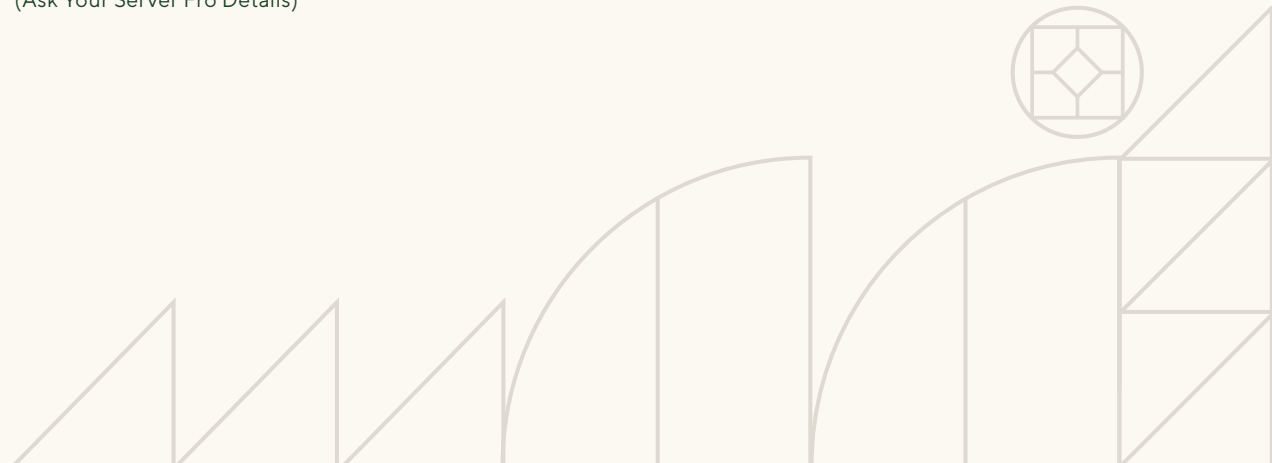
SORBETS

Selection of Cheshire Farm Sorbets | Locally Sourced

3 Scoops Garnished With A Dehydrated Lemon

6.95

Sicilian Lemon Ⓟ Ⓟ	Blood Orange Ⓟ Ⓟ	Passion Fruit Ⓟ Ⓟ	Raspberry Ⓟ Ⓟ
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AFTER DINNER COCKTAILS



Rhubarb & Custard

Absolute Vodka, Liquor 43, Rhubarb, Egg White

9.95



Tiramisu

Martini Cognac, Kahlua, Baileys

9.95



Apple Crumble Martini

Three Wrens Apple Crumble Gin, Apple, Vanilla

9.95

DESSERT WINE



Croft Reserve Tawny Port

50ml 6.95



Lakeview Cellars - Vidal Icewine 2019

100ml 12.95 Bottle 38.45

HOT BEVERAGES

Americano

100% Brazilian Fortelaza, Medium Roast Profile

3.95

Flat White

100% Brazilian Fortelaza, Medium Roast Profile

3.95

Saffa Early Grey Tea

3.45

Dragonwell Green Tea

3.45

Liqu Coffee

Baileys, Disaronno, Jameson, Martell VS, Tia Maria

single 6.95

double 10.95

Hotel Chocolat Hot Chocolate

Made with a Hotel Chocolat Velvetiser, Served with a Cadburys Twirl

Classic 70% Hot Chocolate

5.95

Orange Hot Chocolate

5.95




Scan for
allergy &
nutritional
information

Gluten free menu available upon request

Please always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 10% will be added to your bill.

 Vegetarian  Vegan