



EVENING SET MENU

£35 PER PERSON

Starters

Roasted tomato soup, dried tomatoes and basil oil. V
Salad of pickled beetroot, Goats cheese, candied walnuts, Wirral
watercress. V
Pressed ham, homemade piccalilli, Pullman dressing.

Main Course

Slowly braised shin of beef, creamed potatoes, bourguignon garnish,
and pancetta jus.
Pan-fried hake fillet, Mediterranean tomato cassoulet
Pea, Mint, Ricotta Linguine. V

Dessert

Lemon Tart Orange Chantilly .
Sticky toffee pud, toffee sauce.
Selection of two cheese with biscuits celery and grapes

Food allergens and intolerances: Before you order your food please
speak to our staff if you would like to know about ingredients