

STARTERS

Bread & Oil

Fresh baked focaccia served with homemade garlic and fennel salt butter, accompanied with olive oil & balsamic

£5

Scallops

With Lapsang Souchong infused cream, carrot purée, radish, chilli tuile

£14

Seafood Crème Brulée

Brandy glaze, poached cockles, chocolate, cherry gel, brandy tuile

£12

Mangalitzia Pork Croquettes

Durrus purée, & smoked tomato tuile

£12

Chicken Liver Parfait Sable

Chocolate, cherry gel, brandy tuile

£12

Spiced Carrot & Coconut Velouté

Whipped mascarpone, roasted baby carrot

£11

MAINS

Surf & Turf

Irish fillet steak 250 (served pink), butter poached lobster tail, bisque purée, asparagus

£42

Halibut in Zucchini Coat

Poached skinless halibut fillet in zucchini ribbon coat, potato croissant, tomato & marbled emulsion

£28

Mushroom Risotto

Porcini mushroom and Jerusalem artichoke risotto with Macadamia cheese & rocket

£24

Ship Steak

Shallot butter, mushroom purée, confit tomatoes

8oz Ribeye £28 | 10oz Sirloin £30

Truffled Honey Duck Breast

Sweetcorn purée, sautéed beans, Girolle mushrooms, duck liver jus

£29

Chicken with Gnocchi & Chorizo

White bean purée, Portobello mushroom, asparagus, cherry tomato

£26

SAUCES

Red Wine Jus £3

Onion & Blue Cheese £4

Bearnaise Sauce £4

Peppercorn Sauce £4

SHARING

Charcuterie

Liverpool cured meats, grapes, chutney, toasted focaccia

£18

OYSTERS

Rock Oyster

Natural or dressed Yuzu Granita & Shiso cress

6 - £20 | 12 - £40



SIDES

Buttered seasonal greens	£4
Green leaf salad	£3.5
Triple-cooked chips	£4.5
Crushed new pots	£4
Radicchio salad, pecorino	£4

SWEETS

Tonka Bean Panna Cotta

Blood orange segments, pear compressed in matcha, matcha tuile & blood orange sorbet

£11

White Chocolate & Raspberry Millefeuille

White chocolate cream and fresh raspberries layered amongst sweet puff pastry

£9

Tiramisu Choux au Craquelin

Crispy choux pastry with a cookie crust, filled with coffee mascarpone topped with coco cream

£10

Banoffee Tarte Tatin

Miso caramel, fried banana, coconut anise ice cream

£9

Birkdale Cheese Board

Luxury British cheese board, quince jelly, rosemary & poppy seeded crackers

£17

*** Dietary Alternative Option Available***

COFFEE

Single Espresso	2.5	Macchiato	3.5
Double Espresso	3	Cortado	3.5
Americano	3.5	Cappuccino	3.5
Short Black	3.5	Latte	3.5
Flat White	3.5		