



MENU

3 Courses with bread and surprises £50.00

Grafene bread & butter
(Wholemeal Sourdough &
Whipped chesnut butter / Sage onion butter) 4.00

Chef's marinated olives 3.00

THE BEGINNING

Carrot, consommé, pecan, goat cheese 9.00

Langoustine, emulsion, gem, ketchup, cucumber 14.00(4.00 supp)

Oxtail, artichoke, xo, kale 10.00

Braised leek, tea, onion, potato 10.00

Salmon, blini, plum, creme fraiche, caviar 12.00(2.00 supp)

THE MAIN

Gurnard, cuttlefish, kohlrabi, 'grenobloise' 24.00

Smoked risotto, celeriac, chestnut, truffle 24.00

Bass, brassicas, oyster, smoked risotto 24.00

Chicken, chestnut, cheek, cabbage 22.00

Beef, barley, spinach, lovage, celeriac 26.00 (2.00 supp)

Hereford Ribeye 35.00 (11.00 supp)

*Our steak is served with seasonal accompaniments and sauce.
Please ask your server what the seasonal accompaniments and choice of sauces are.*



grafene

TO FINISH

Trifle, rum, cherry, almond, meringue (v) £12.00

Lemon, cremeux, speculas, curd 10.00

Eccles cake, currants, yoghurt, butter tea, Lancashire Bomb ice cream 11.00

Chocolate Log 11.00

Beer, prune, white chocolate, caramel 10.00

Selection of British Cheeses served with homemade chutney and
crackers 5 cheeses 14.00 (5.00 supp)
10 cheeses 20.00 (10.00 supp)

*Please ask your server for our separate cheese menu
and selection of ports, dessert wines and digestives*