

the Gallery

RESTAURANT & GRILL

HOUSE DRINKS

All £8

All to be enjoyed responsibly

Espresso Martini

Grey Goose, Khalua & espresso

Whiskey Old Fashioned

Glenfiddich single malt, Angostura bitters & orange

The Deep End

Amaretto, Khalua, Baileys & cream

Dirty Martini

Kettle One or Hendricks, Noilly Prat & olive brine, dry as you like, we recommend 6/1

Cosmopolitan

Cointreau, Grey Goose & cranberry with burnt orange zest

House Negroni

Tanqueray gin, Campari & vermouth with orange zest

Amaretto Sour

Amaretto, lemon juice & bitters

Thyme Gin Smash

Hendricks, Thyme & lemon

Hi Life Spritz

Royal Lytham Gin, Chardonnay, elderflower liqueur & soda water

SNACKS

Padron Peppers

Maldon sea salt crystals (vg)

£3.50

Smoked Cheese Croquettes

Filled with chorizo & served with tomato chutney or jalapeno salsa verde

£4.50

Nibbles Selection

Smoked Almonds, Kalamata Olives & Spicy Chilli Rice Crackers (vg)

£4.50

STARTERS

House Cure Smoked Salmon

Our Own House Cure Smoked Salmon, with beetroot, dill & potato salad

£7.00

Pulled Ham Hock

Served on grilled sourdough with piccaililli, grain mustard, mayonnaise & parsley salad

£6.50

Seasonal Soup

Served with sourdough & English butter (vg available)

£6.50

Crispy Salt and Pepper Squid

Sriracha mayonnaise & Asian slaw

£6.50

Buttermilk Chicken Wings

Tossed in BBQ sauce & served with sour cream, celery & coriander

£6.50

Creamed Goats Cheese

Caramelized fig, beetroot, spiced seeds with croutons & grain mustard vinaigrette

£7.00

MAIN DISHES

Hake 'En Papilote'

Oven baked in a foil parcel with garlic, white wine, tomato & basil

£16.50

Spiced Earth Stew

Butternut Squash, Carrot, Chickpeas, kidney beans, cauliflower, kale with herbs, & grilled sourdough Bread (vg)

£12.50

Braised Rib of Beef

Slow roasted beef rib with smoked bacon, roast vegetables & mashed potatoes

£15.50

Beer Battered Haddock

Triple cooked chips, mushy peas & tartare sauce

£13.50

Spatchcock Chicken (for 2)

Smashed avocado, jalapeno salsa verde, piri piri sauce, chilli fries, house salad, charred corn, a jug of roasting juices & a trio of tabasco flavors

£30.00

LIGHTER OPTIONS

House Salad

Our house salad with Romaine lettuce, smoked pancetta, buttermilk dressing, shaved cheese and crispy onions

Plain/chicken/salmon / halloumi
£12/£15/£15/£15

Lebanese Salad

Quinoa, beans, cucumber, red onion, sumac and dill with grilled flatbread & tahini yoghurt (vg available)

£8.00

Plain/chicken /salmon / halloumi
£12/£15/£15/£15

If you have any allergies or intolerance's, please make your server aware before ordering
FOR FULL ALLERGEN INFORMATION PLEASE ASK A MEMBER OF THE TEAM

the Gallery

RESTAURANT & GRILL

DUKESMOOR

It's four in the morning and the tranquil dawn silence is broken in farmhouses across Britain. Specially selected farmers are preparing to face the day and take centre stage on the Dukesmoor journey. These farmers breed and rear cattle, naturally over three years ensuring they enjoy a calm, stress free life with a high quality diet. Patience, expertise and attention to detail are what make Dukesmoor special. Working with the best, taking their time and doing things properly ensures that nothing spoils the succulent flavour and eating quality of the meat. Slowly lowering the temperature of the beef over ten hours until it's chilled helps to guard against 'cold shortening', when the muscles contract and make the meat tough. Expert graders together with Master Butchers then meticulously assess the shape, muscle, leanness and external fat development to exacting specifications. It is then dry aged in a sealed chiller for fourteen days to reduce moisture and increase flavour. Nothing moves in this room. It's strictly no entry to ensure the integrity of the dry aging process. After fourteen days, they debone the meat using a clean air injection technique that allows the butcher to accurately cut to precise specifications. It is then subject to another fourteen day maturing process. The meat is then hand selected and a final detailed inspection is carefully undertaken. Then and only then is it approved to be worthy of the Dukesmoor brand. A more distinguished steak is now ready... are you?

THE GRILL

All our steaks are chargrilled & then rested to perfection, served with our signature caramelised hispi cabbage, a side of your choice & a sauce of your choice

Sirloin

8oz £24

Fillet

8oz £26

Ribeye

10oz £25

36oz Tomahawk

Our signature steak is perfect to share, the largest in the North West and aged for at least 28 Days in a Himalayan Salt chamber

Served with a choice of any 3 sides and sauce

£70

We suggest medium rare for all our steaks, but please feel free to order exactly how you like it

Choose your sauce; Bernaise, Dianne, Peppercorn

House Beef Burger

8oz with melted cheddar, burger sauce, smoked bacon, lettuce, red onion & tomato, served with fries

£13.50

Grilled Chicken Burger

Chargrilled marinated thighs, melted cheddar, jalapeno salsa verde, sour cream, romaine lettuce & red onion, served with fries

£12.50

Portabello Mushroom Burger

Grilled garlic portabello mushroom, smashed avocado, lettuce & slaw, served with fries (vg)

£10.50

SIDES

Gastro Style Chips

Malden sea salt & cracked black pepper (vg)

£4.00

Mashed Potato

English butter & nutmeg

£4.00

Baby Roast Potatoes

Rosemary & garlic

£4.00

Halloumi Fries

Tossed in paprika

£5.50

House Salad

Romaine, smoked pancetta, croutons, shaved cheese & buttermilk dressing

£4.00

Tenderstem Broccoli

Garlic, chilli & almond (vg)

£5.00

Caramelised Hispi Cabbage

Chives & crispy onion

£4.00

Crispy Kale

Sea salt & pepper (vg)

£4.00

Truffled Mac'n'Cheese

Chives & crispy shallots

£6.00

Breaded Onion Rings

£5.00

Portabello Mushrooms

with garlic butter

£4.00

Roasted Root Vegetables

Butternut squash, carrots & celeriac with parsley

£4.50

DESSERTS, PUDDINGS AND SAVOURIES

Peanut Butter Stack

Vanilla ice cream

£6.50

Crispy Waffles

Donut pieces, marshmallow, vanilla ice cream and strawberries

£6.50

Sticky Toffee Pudding

Custard or Vanilla Ice Cream

£6.50

Fill Your Cookies (for 2)

Make your own Luxury ice cream sandwiches, choice of four Yarde Farm Luxury icecream flavours, two cookie flavors, with chocolate & strawberry sauce, Marshmallows & Biscoff crumb.

£9.50

Ask For Vegan Option

Key lime Pie

Lemon curd (vg)

£6.50

Hot Chocolate Bomb

Vanilla ice cream

£6.50