

Indulge Restaurant

Evening Menu

While You Wait

Warm homemade seeded bread, butter and dips.

£6.5

House marinated olives.

£4.5

Starters

Beetroot and gin cured salmon, glazed beetroots, cream cheese, ciabatta croute.

£12

Torched fillet of mackerel, smoked pate on toast, cucumber, horseradish, dill.

£12.50

Braised chicken leg and prune terrine, chicken liver parfait, toasted homemade brioche.

£12

Hoi sin glazed breast of wood pigeon, spiced plum, soy and sesame Pak choi.

£12.50

Warm leek and potato roulade, goats cheese mousse. (v)

£11.50

Spiced lentil dahl, carrot and coriander. (vg)

£11.50

Mains

and slow braised shoulder wellington of lamb, pomme anna,
carrots, leeks, lamb sauce.

£28.50

Roast pork tenderloin, crisp belly, sage and potato bon bon, caramelised onions,
crackling, red wine jus.

£27

Grilled fillet of plaice, champ potatoes, buttered fennel, charred gem, brown
shrimp and caper beurre noisette.

£27.50

Seared loin of cod, potato dauphine chips, crushed peas, salt and vinegar scraps,
white wine tartare sauce.

£26.50

Root vegetable pithivier, potato pressing, carrots and peas. (v)

£23

Garlic roasted Tofu, Hasselback potatoes, sauteed wild mushrooms and onions

(vg)

£23

Poynton's Butcher Steak, hand cut chips, slow roasted tomato, garlic mushroom.

8oz Sirloin £29

8oz Ribeye £30 7oz Fillet £32

add sauce £3

peppercorn, blue cheese, red wine jus

or topping

garlic butter £2, garlic and parsley king prawn skewers £5

Ribeye on the Bone (approx. 1.2 kg, serve two), truffle & parmesan chips, garlic mushrooms, slow roasted tomato, cauliflower cheese, peppercorn & red wine sauce.

(24 hrs notice required)

£85

Please inform member of staff about any food allergies or special dietary requirements.