

FOUND Mains

Ratatouille Gratin

Peppers, aubergine & courgette, butternut squash with garlic mash (VG; GF)

£19 | 218kcal

Lobster Pates D'Alsace Spaetzle with Comte £29 | 495kcal

Or choose vegetarian option: Wild mushroom & truffle (V) £19 | 551kcal

Pan fried fillet of sea bass

Buttered leeks, crushed potatoes, Champagne velouté & Avruga caviar

£25 | 392kcal

Bouillabaisse

Cod, mussels & prawns

£26 | 441kcal

Honey Roasted Duck Breast

Lancashire savoy cabbage, Chantenay carrots, butternut squash & Madeira jus

£28 | 566kcal

Braised Lamb Shank

Pearl onion, mushroom & buttered mash potato

£27 | 622kcal

Slow Braised Beef Bourguignon

Slow Braised Beef Bourguignon in red wine sauce with Dauphinoise potatoes

£29 | 622kcal

16oz Grilled T Bone Steak

Confit roast cherry tomato, watercress & homemade triple cooked hand cut chips, peppercorn or bearnaise sauce

£44.75 | 880kcal

Dauphinoise Potatoes

£5.00 | 120kcal

French Fries

£4.50 | 312kcal

Green Beans with confit

shallots £5 | 92kcal

Roast seasonal
vegetables with honey

£4.75 | 252kcal

Mixed salad, Mimosa
dressing £4.75 | 160kcal

Creamed Spinach with
grated nutmeg

£5 | 150kca

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.