

ABOUT HONEY

We work with local North-West producers to source the best produce and ingredients.

Before ordering, please speak to our staff if you have a food allergy or intolerance. A full allergen menu is available on request.

We trust you'll be delighted with the service and if so, a 12.5% discretionary service charge will be added to your bill. All prices include VAT.



SNACKS

Potato & rosemary sourdough, butter (V)	3.50
Buttermilk fried chicken Tandoori mayonnaise	5.00
Padron Peppers (Vg, GF) Rosemary salt	4.00
Sun blushed tomato & basil arancini (V)	4.00
Mixed marinated olives (V, GF)	4.00

STARTERS

Citrus cured salmon Beetroot, crème fraîche, caviar	12.50
Jerusalem artichoke velouté Seared scallop, black pudding	15.00
Terrine (GF) Guinea fowl, celeriac, pickles, apple	12.00
Cauliflower cheese croquette (V) Smoked Winchester cheese truffle, Pommery mustard	11.50

GRILLS

28-day Himalayan dry salt aged beef served with beef fat braised onions

8oz Fillet steak (GF)	33.50
10oz Sirloin (GF)	31.00
10oz Ribeye (GF)	31.50
16oz Chateaubriand (GF) To share	72.00

DESSERTS

Chocolate delice (V) Casa Luker dark chocolate, passion fruit, mascarpone	9.00
Dark chocolate fondant (V) Sweet soy raspberry, raspberries, raspberry sorbet (please expect a minimum wait of 15 minutes for this dessert)	11.00
Bakewell tart (V) Apple, mulled wine gel, honey vanilla mousse	8.50
Five cheese selection (V) Grape, chutney, sourdough crackers (please ask your server for our daily cheese selection)	13.00

MAINS

Cod (GF) Warm tartare sauce, peas, mussels	26.00
Chicken Broad beans, Paris brown mushrooms, potato puree, pine nut	24.50
Spiced lamb rump Broccoli, potato pressing, goats curd	26.50
Freekeh risotto (V) Butternut squash, Tunworth, hazelnut & sage butter	22.50

SIDES

Skinny fries (Vg, GF)	4.00
Skinny fries, parmesan & truffle (GF)	5.50
Caesar salad, anchovies, parmesan (V, GF)	4.00
Green beans, sesame, garlic (V, GF)	4.50
Roasted new potatoes, smoked sea salt (V, GF)	4.00
House salad, balsamic dressing (V, GF)	4.00
Honey glazed carrots, tarragon (V, GF)	4.00

SAUCES

Café de Paris butter (GF)	3.50
Peppercorn sauce (GF)	3.50
Red wine jus (GF)	3.50

DESSERT WINE & PORT

Please find the perfectly paired wines & ports below to compliment your dessert.

Monteagudo Pedro Ximenez (50ml) Spain, Delgado Zuleta, Grape: Pedro Ximenez	5.00
Ferreira Quinta do Porto Vintage Port 2017 (50ml) Porto, Portugal, Grape: Tinta Roriz, Touriga Franca, Souzao, Touriga Nacional	15.00
Muscat de Frontignan, Château de Stony (50ml) Languedoc, France, Grape: Muscatel	6.00
Dow's Tawny Port, 10 Years Old (50ml) Duoro, Portugal	6.00

