

À LA CARTE

Welcome to the R-Bar & Brasserie,
offering the finest culinary British dishes.
freshly prepared and locally sourced for you, set
in our stunning atrium.

Starter

Soup of The Day
Warm fresh bread
£4.50

Daily Bread Selection
Olive oil, balsamic reduction
£1.50 per person

Poached Salmon & Crayfish Tail
Lemon crème fraiche, ramoulade, mixed leaf salad
£6.95

Homemade Scotch Egg
Bloody Mary ketchup
£5.95

Red Wine Poached Pear
Cheshire blue cheese, roasted mixed nuts, pea
shoot salad
£5.95

Pan Fried Wild Mushrooms
Whiskey & Cheshire cheese, toasted brioche, baby
pea shoots
£5.95

Main

Pan Fried Corn Fed Chicken Breast
Lemon & thyme potato dumplings, sautéed wild
mushrooms, tarragon cream
£13.95

Confit of Wirral Pork
Celeriac mash, sautéed wild mushroom, baby spinach,
sage red wine jus
£15.95

Roast Rump North West Lamb
Cooked pink, smoked potato puree, roasted British
root veg, pomegranate jus
£19.95 (£5 supplement for dinner inclusive guests)

Chilli Salmon
Sweet potato mash, sautéed purple kale, lime crème
fresh
£16.95

10oz Welsh dry aged Ribeye steak
Confit of field mushroom, roasted plum tomato, hand
cut thick chips, fresh watercress
£19.95 (£5 supplement for dinner inclusive guests)

Wild Mushroom
Roasted baby shallots, baby new potatoes, spinach
pithier, dressed salad
£13.95

Mixed Bean & Fiery Tomato Cassoulet
Sweet potato wedges
£14.95

Barley Risotto
Roasted butternut squash
£14.95

Dessert

Chocolate Torte
'Mrs. Dowsons' Chocolate ice cream &
honeycomb crunch
£4.95

Oven Baked Rice Pudding
Coconut milk, mango salsa
Liverpool classic with a twist
£4.95

Eton Mess Cheesecake
'Mrs Dowsons' vanilla ice cream
£4.95

Sticky Toffee Pudding
butterscotch sauce
£4.95

Food allergies & intolerances
Ask a member of staff for details
Our chef uses beef dripping for our chip, onion rings & fish.
Please ask a member of staff if you would like chef to use Pommee oil.