



TO SHARE

OUR SIGNATURE LANCASHIRE CHEESE CUSTARD (v) 10
Holy Grain sourdough, onion tea, Cheshire Estate salted butter

STARTERS

WHIPPED DUCK LIVER PARFAIT 10

Bramley apple, brioche

CURED SMOKED SCOTTISH SALMON 12

Cucumber, cream cheese sorbet, caviar, rye bread

PORK TERRINE 10

Pistachio, date ketchup, pickled mustard seeds

CELERIAC SPAGHETTI (ve) 9

Celery leaf oil, black winter truffle, walnut crumble

AGED BEEF SIRLOIN TARTARE 12

Thai green dressing, pickled red chilli,
Thai basil, smoked bone marrow

PRAWN & CRAYFISH COCKTAIL 12

Hash brown, pickled lemon, endive salad

CURRIED PARSNIP SOUP (v) 9

Carrot bhaji, mango, coriander yoghurt

GRILLS

CUMBRIAN BEEF

Dry aged in house for a minimum of 40 days and cooked on the
barbecue before being glazed in our homemade beef butter

Grills are served with triple-cooked chips, smoked miso
mayonnaise, baby watercress and sauce of your choice

10OZ SIRLOIN STEAK 42

8OZ FILLET STEAK 45

BRAISED BEEF SHORT RIB 35

Chive and pickled shallot

SKEWERS

Skewers are served with potato rosti and seasonal salad

PORK BELLY & FILLET

WITH SHIITAKE MUSHROOM 24

Charred citrus hoisin, pickled ginger

HISPI CABBAGE & ROSCOFF ONION (ve) 20

Harissa dressing, crispy onion

MONKFISH, LEEK & PANCETTA 26

Smoked mussel, pickled lemon, chive butter sauce

SAUCES

Chimichurri butter | Peppercorn | Béarnaise

CLASSICS

SMOKED CHICKEN & CRANBERRY-STUFFED CHICKEN BREAST 22

Mushroom and walnut tart, miso and maple-glazed swede

CHESTNUT RAVIOLI (ve) 19

Braised cabbage, fermented artichoke and chive sauce

LOCH DUART SALMON EN CROÛTE 22

Stir-fried Brussels sprouts, caviar sauce

BRAISED CUMBRIAN OX CHEEK 24

White onion and Manchester honey caramel glaze,
wholegrain mustard mash, piccolo parsnip, kale

HOMEMADE TAGLIATELLE 24

Braised venison leg, celeriac, crispy kale, parsley

SIDES

TRIPLE-COOKED CHIPS (ve) 5

ONION RINGS (ve) 5

Curry salt

CREAMED SPINACH (v) 5

BLUE CHEESE & BACON FRIES 5

SEASONAL SALAD (ve) 5

TENDERSTEM BROCCOLI (ve) 5

Miso and sesame dressing

GARLIC & TARRAGON MUSHROOMS (ve) 5

DESSERTS

CARAMELISED GRANNY SMITH (v) 8.50

Caramel sponge, Bramley apple sorbet

CARAMELIA CHOCOLATE & CHESTNUT YULE LOG (v) 8.50

Candied chestnut ice cream

GINGERBREAD TIRAMISU (v) 9

Brandy mascarpone, spiced espresso

WINTER BERRY 'TART' (ve) 8.50

Almond frangipane, mulled wine sorbet

COTSWOLD BLUE BRIE (v) 9

Honey-roasted figs, warm Welsh cake

(v) vegetarian | (ve) vegan

@podium.mcr

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All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team. Adults need 2,000kcal a day - please scan the QR code to see calorie content. A discretionary 12.5% service charge will be added to all bills.



podium