

SALADS & SIDES

SALADS

Poke Bowl (ve) 11

Pickled Red Cabbage, spiced Squash, corn, edamame, vine tomatoes, avocado, clementine, radish

Butternut squash & avocado salad (v) 10

Quinoa, flaked almonds
- Add grilled chicken 4
- Add tiger prawns 5
- Add seared tofu 4

SIDES

'24 hour' Shoestring fries (ve) 4.5
(From farm to fork in 24 hours - in season potatoes from Massey's farm in Cheshire)

Pigs in blankets 5

Smashed sweet potato, chilli, coriander, crumbled feta 5

Whipped avocado & vine tomato salad 5

Sugarsnap peas with garlic, chilli & ginger 4.5

Maple winter glazed vegetables 5

DSW Mac Cheese 5

SWEETS

Date Majool Sticky Toffee Slice, miso butterscotch, chai seed ice cream 8
- Or to share 15

Blossom Espresso Martini tiramisu 8

Scorched Lemon Meringue, raspberry (ve) 7

Salted Caramel Tart, praline cream 8

Hazelnut Chocolate Delice, gold 8

White chocolate & stem ginger cheesecake 8

Cheese Board
'This week's cheese', homemade preserve, artisan crackers 9
- Add Sherry or Port 50ml/ £5.5

Mini Clementine tart 4

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SOMETHING FOR EVERYONE

SMALL PLATES

WHILST YOU DECIDE

Olives & foccacia board, blue cheese butter (v) 8.5

Marinated Italian olives with lemon & rosemary (v) 4.5

Garlic scented Focaccia, blue cheese butter (v) 5

SMALL PLATES

Spiced parsnip hummus, sumac, Lebanese style flatbread (ve) 6.5

Confit baby chorizo, sun blushed tomatoes, crispy fried capers 8

Blistered padron peppers, lemon, sea salt (ve) 6

Lancashire hotpot croquettes, lamb gravy 8

King prawns, romesco sauce, chilli, coriander 9

Cumbrian charcuterie selection, olives, roasted almonds 12

Salt & pepper calamari, roquito & pine nut aioli, lemon 8.5

Crispy breaded Brie, Port & cranberry relish (v) 8.5

Chilli, sesame & peanut Gochujang Chicken, chilli buttermilk dip 9.5

Lobster macaroni cheese, lemon & herb pangritata 11

Local reared lamb koftas, beetroot hummus, Khobez, crumbled feta, pickled cucumber 9

Sweet potato fritter, carrot & mooli, pomegranate (ve) 8

Please notify a member of the team in advance of any allergies. A discretionary 10% service charge is added to table service bills, shared in full between the person who serves you and the supporting team, without any administration costs or deductions.

LARGE PLATES

BIG PLATES

Grass-fed 8 oZ beef ribeye steak, rainbow peppercorn sauce, sautéed kale 28.5

Hand battered fish sharers, tartare, chilli & mint mushy peas 13.5

Sesame roasted Loch Duart salmon fillet, Asian greens, soy dressing 18

Breast of turkey & cured ham parmigiana, San Marzano tomato, olives 14

Mafalde pasta ribbons, slow-braised beef red wine ragu, fennel 16

Crispy gnocchi, oyster mushrooms, kale, lemon, rocket (ve) 12

DSW Slider Plank

3 Mini Locally Reared Beef Patties, potato brioche, Vintage Cheddar, crisp salad 14.50

SHARING PLATES

LARGER PLATES

Ideal for 2-4 people sharing, allow 20 mins from order

Rosemary roasted lamb cutlets, red pepper, chickpea & apricot tagine 40

Miso glazed whole sea bass, bok choy, ginger & lemon 38

800g Tomahawk of Cheshire beef, vine roasted tomatoes, rainbow peppercorn sauce & 2 portions of fries 70

Harissa spiced whole spatchcock chicken, chickpeas, pan-roasted vegetables 35

Whole-roasted spiced celeriac shawarma, coconut yoghurt, chilli & tomato salsa, flatbread (ve) 28

1 kg baked Camembert cheese, toasted sourdough, winter preserve, toasted walnuts 30

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