

Lunch menu

Chicken tortellini, mushroom cream

Nori wrapped trout, arancini, sesame emulsion

Crispy pork belly, baked leek, blue cheese, pickled shallot

Seabream fillet, crayfish linguini, lemongrass veloute

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

or

Truffle waffle, Golden Cross, honey ice cream
[£8 Supplement]

Rum baba, passionfruit sorbet, thyme craquelin

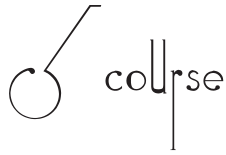
Warm chocolate mousse, salted chocolate ganache, caramel

3 Courses £27

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25



Coal finished pork belly, ponzu and pork fat dressing, lardo

Mushroom pearl barley, lemon marscapone

Goosnargh duck breast, burnt onion, samosa, granola

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

Classic Menu £37.50

Drinks Pairing £30

Wine Flight £35

Non-alcoholic Drinks Pairing £25



Scallop tartare, granny apple, smoked salmon

Coal finished pork belly, ponzu and pork fat dressing, lardo

Mushroom pearl barley, lemon marscapone

Halibut, jerusalem artichoke, miso, caviar

Goosnargh duck breast, burnt onion, samosa, granola

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

Signature Menu £65

Drinks Pairing £40

Wine Flight £45

Non-alcoholic Drinks Pairing £30