

lunch menu

Grilled mackerel, ponzu gel, carrot, bayleaf

Caramelised beetroot tart, beetroot relish, goats cheese cream

Pork belly, pork croquette, spiced quince

Steelhead trout, roasted baby gem, tomato jam, crispy ox tongue

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

or
Truffle waffle, Perl Las, honey ice cream
[£8 Supplement]

Coconut pannacotta, blackberry consommé, chocolate sorbet

Warm chocolate mousse, yoghurt sorbet, caramel crèmeaux

3 Courses £27

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25



course menu

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]

or
Truffle waffle, Perl Las, honey ice cream
[£8 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

5 Courses £37.50

Cocktail Pairing £35

Wine Flight £35

Non-alcoholic Drinks Pairing £30

7
course menu

Scallop tartare, granny smith, 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]

or
Truffle waffle, Perl Las, honey ice cream
[£8 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

7 Courses £75

Cocktail Pairing £45

Wine Flight £50

Non-alcoholic Drinks Pairing £35