

Sumac doughnut, chicken liver, mango salsa
Cured salmon, courgette, sesame crumble
Whipped blue cheese, pickled pear
Potato veloute, egg yolk

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]

Yoghurt mousse, mango sorbet, Thai basil

Classic Menu £45

Drinks Pairing £40 Wine Flight £45 Non-alcoholic Drinks Pairing £30



Sumac doughnut, chicken liver, mango salsa
Cured salmon, courgette, sesame crumble
Whipped blue cheese, pickled pear
Potato veloute, egg yolk

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 £75

Drinks Pairing £40 Wine Flight £45 Non-alcoholic Drinks Pairing £30



Sumac doughnut, chicken liver, mango salsa
Cured salmon, courgette, sesame crumble
Whipped blue cheese, pickled pear
Potato veloute, egg yolk

Scallop ceviche, 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

Truffle waffle, Golden Cross, honey ice cream

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

Heritage Menu £85

Drinks Pairing £50 Wine Flight £55 Non-alcoholic Drinks Pairing £40