

classic menu

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

Cocktail Pairing £35

Wine Flight £35

Non-alcoholic Drinks Pairing £30

signature menu

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 £65

Cocktail Pairing £45

Wine Flight £50

Non-alcoholic Drinks Pairing £35

heritage menu

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, Perl Las, honey ice cream

Butternut squash, pickled raspberries, treacle sponge

Yoghurt mousse, mango sorbet, Thai basil

Heritage Menu £75

Cocktail Pairing £55

Wine Flight £60

Non-alcoholic Drinks Pairing £40