

Signature Tasting Menu

WYE VALLEY ASPARAGUS

Lightly set asparagus velouté, dressed asparagus, pickled mushrooms, Wignall's Yallo
British cold-pressed organic rapeseed oil and curry mayonnaise, almond cream

RIESLING TROCKEN, S. A. PRUM, MOSEL, GERMANY

LOCH DUART SALMON '2 WAYS'

Gravadlax loin of Loch Duart salmon, home-smoked salmon belly,
piccalilli flavours, puffed rice, cucumber jelly

SPINYBACK RIESLING, NELSON, NEW ZEALAND

NATIVE LOBSTER

Poached medallion of native lobster, claw fritters, potato mousse,
Exmoor British caviar, gribiche with a 13 spice twist

IMPERO BLANC DE PINOT NOIR, MANCINI, MARCHE IGT, ITALY

MORECAMBE STONE BASS

Fillet of stone bass, warm salad of wilted iceberg lettuce and Cornish crab,
cockles and mussels, carrot textures

VOUVRAY, CLOS DE ROUGEMONT, DOMAINE VIGNEAU-CHEVREAU, LOIRE, FRANCE

CARTMEL VALLEY GAME VENISON

Roast loin, glazed dumpling, beetroot Tatin, Savoy cabbage,
caramelised salted hazelnuts, Lakeland sloe gin and blackberry jus

PINOT NOIR, PAUL CLUVER, ELGIN, SOUTH AFRICA

PRE DESSERT

TRINEA 70% DARK CHOCOLATE

White chocolate 'Namelaka', crushed honeycomb, milk sorbet

MAURY ROUGE, LA COUME DU ROY, LANGUEDOC, FRANCE

COFFEE WITH CHOCOLATES

PLEASE SEE OUR BAR LIST FOR LIQUEURS AND DIGESTIFS

£90 EXCLUDING WINE

£150.00 WITH MATCHED WINES

Vegetarian Tasting Menu

WYE VALLEY ASPARAGUS

Lightly set asparagus purée and dressed asparagus, pickled mushrooms, saffron aioli, toasted almond cream

IL CARRETTO BIANCO, PUGLIA, ITALY

CAULIFLOWER '3 WAYS'

Cauliflower cream, dehydrated cauliflower textures, Wignall's Yallo British cold-pressed organic rapeseed oil and curry mayonnaise, pink grapefruit granita

GRUNER VELTLINER, BRUNDELMAYER, KAMPAL, LANGENLOIS, AUSTRIA

LONGLEY FARM GOATS' CHEESE AND SPRING PEAS

Pasteurised goats' cheese, toasted pine nuts and black pepper fritters, spring pea velouté, mint jelly, toasted pecans, curry oil

BEAUJOLAIS VILLAGES DOMAINE DIDIER DESVIGNES, BEAUJOLAIS, FRANCE

LEMON GNOCCHI

Marinated halloumi, wild mushrooms, pine kernels, cèpe foam

PINOT NOIR, LES PARCS, GUY ALION, TOURAINE, FRANCE

ROAST AUBERGINE

Moroccan style aubergine caviar, saffron poached apricots, rolled dates, soft yoghurt and cardamom gel, coriander cress

VINO NOBILE DI MONTEPULCIANO, CANNETO, TUSCANY, ITALY

PRE-DESSERT

TRINEA 70% DARK CHOCOLATE

White chocolate 'Namelaka', crushed honeycomb, milk sorbet

MAURY ROUGE, LA COUME DU ROY, LANGUEDOC, FRANCE

COFFEE WITH CHOCOLATES

PLEASE SEE OUR BAR LIST FOR LIQUEURS AND DIGESTIFS

£90 EXCLUDING WINE

£150.00 WITH MATCHED WINES