

SIX-COURSE TASTING MENU: £50 PER PERSON
Sample Menu Only

Gazpacho

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Deep fried courgette flower, tomato and basil sauce

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Griddled scallops with cauliflower purée, pancetta, caper and raisin dressing

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Hake with laverbread

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New season's lamb cutlets, slow cooked breast with deep fried garlic, vignole of
peas, artichokes and broad beans with mint

Goosnargh duck breast, Morteau sausage, confit potato, cherry sauce, celeriac
purée

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St Emilion au chocolat with rum and raisin ice cream and honeycomb

Prune and almond tart

Gooseberry and elderflower trifle

Cherry soup with cinnamon ice cream

Crème brûlée

Selection of four British farmhouse cheeses from Neal's Yard Dairy (or as a
tasting of seven cheeses before or after pudding £12 supplement, perfect for
sharing)

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Optional service charge: 10%