

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

INTERMEDIATE PLATES

Smoked Loch Duart Salmon

Lancashire Heritage Beetroot | Rye Bread | Dill Emulsion

Duroc Hock Terrine

Chanterelle | Roasted Crosnes | Bramley Apple Preserves

Goat's Curd

Bulls Blood | Honeycomb | Pickled Beets

PRINCIPAL DISHES

British Isle Cod

Spelt | Cornish Sea Forage | Brown Shrimp Nage

Guinea Fowl Supreme

Foie Gras | Macadamia Nut | Winter Vegetables

Winter Truffle Risotto

Shropshire Blue | Chanterelle | Chestnuts

Sides of the Moment 6

Savoy Cabbage & Oxspring Ham

Truffle & Chive Mashed Potato

Duck Fat & Rosemary Chips

Pommery & Honey Glazed Carrot

Brussel Sprouts & Chorizo

Chervil & Dill Cucumber Salad

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DESSERTS

Spiced Plum Pot

Amaretto | Lemon Curd | Warm Cinnamon Madeleine

Milk Chocolate & Mandarin Mille Feuille

Toasted Hazelnuts | Citrus Jelly | Mandarin Yoghurt Sorbet

Caramelised Apple Tarte Tatin

Bramley Apple Puree | Vanilla Ice Cream

Chef's Selection of Artisan Cheeses

Supplement of £9

Two Courses £36 | Three Courses £42

Food allergies and special dietary requirements can be catered for by our chefs. Please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergen substances and nutrition.

All prices include VAT at the current rate.

A discretionary suggested service charge of 12.5% will be added to your bill