

**ORIGINALS WITH LOUISA**  
**3 COURSES AND A GLASS OF CHAMPAGNE £70**

**STARTERS**

Celeriac soup, hazelnuts, toasted croutons (V)  
Ceviche of seabass, jalapeno, avocado, lime & grapefruit  
Quinoa salad, dried cranberries, spring onions, toasted hazelnuts (VG)  
Burrata, Parma ham, pomegranate, rocket cress, pine nuts, balsamic  
Chicken & duck liver parfait, Port wine glazed figs, brioche  
Baked scallops au Gratin, sea vegetables, tarragon crumbs

**MAINS**

Wild mushrooms risotto, roasted chestnuts, black truffle (VG)  
Mozzarella ravioli, Datterini tomatoes, pistachio pesto (V)  
Roasted stone bass, ratte potatoes, spinach, capers & tarragon  
Sirloin steak, roasted celeriac, fine beans, Madeira jus  
Lancashire duck breast, morello cherries, heritage carrots  
Ribeye steak, onion ring, marrowbone sauce (suppl 5)  
Dry aged fillet steak, peppercorn sauce, watercress (suppl 6)

**SIDES**

£5 each  
Sour cream & chive pomme purée  
French fries  
Steamed tender stem broccoli  
Green beans with crispy shallots  
Mixed green salad

**DESSERTS**

Dark chocolate fondant, griotte gel, milk ice cream (V)  
Yoghurt panna cotta, poached rhubarb, lemon balm (V)  
Key lime pie, freeze dried raspberries, chocolate ice cream (VG)  
Sticky toffee pudding, whisky caramel, clotted cream (V)  
Selection of cheeses, quince & seeded crackers