



Daily Fixed Menu

£28.00 per person

Canapes

Handmade Bread Rolls, Abernethy Butter

Starter

Wirral Watercress Panna Cotta Garnished with Vegetables, Leaves and Flowers All Locally Grown by Peter Jones

Main Course

Pan Fried Salmon, Cream of Summer Vegetables and Harlequin Potatoes

Dessert

Meadowsweet Ice Cream, Vanilla Poached Pear, Candied Walnut

All prices include VAT at the current rate.
Service charge is not included

(Menu is an example and may be subject to change)



A La Carte Menu

Canapes
Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Starters

Seared Foie Gras, Pickled Cabbage, Apricot	£11
Hand Dived Scallop, Cauliflower Puree, Pancetta	£12
Pork Belly, Variations of Rhubarb, Pickled Apple	£11
Wirral Watercress Panna Cotta Garnished with Vegetables, Leaves and Flowers All Locally Grown by Peter Jones	£10
Mushroom Parfait, Toasted Brioche, Truffle Butter	£11
Aberdaron Crab, Apple, Mooli, Lemon Verbena Emulsion	£12

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Main Courses

British Herb Crusted Loin of Veal, Onion, Potato, Mead Jus	£30
Gressingham Guinea Fowl: Breast, Slow Cooked Thigh, Drumstick Wrapped in Pancetta, Girolles, Summer Vegetables & Truffle	£28
Roast Loin of Cod, 'Posh Tartare Sauce', Clams, Choy Sum, Courgette Flower	£26
Welsh Rump of Lamb, Baby Shallots, Pancetta, Beans & Peas	£29
Poached Turbot, Wasabi Sauce, Pickled Cucumber, Heritage Potatoes	£30
Pecorino Gnocchi, Pied Bleu and Saint George Mushrooms, Summer Truffle, Pecorino Cheese and Salt Marsh Samphire	£24

Side Orders

£4

Proper Chips, Hollandaise Mousse

Chargrilled Tenderstem Broccoli, Maldon Sea Salt

Carrots Glazed in Butter & Star Anise

Green Beans, Truffle Butter, Shallots & Sun Blush Tomatoes

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Cheese Course

Cheese Trolley £13
Served with Crackers, Handmade Sultana & Walnut Bread, Quince Jelly,
Pressed Figs, Wine Jelly & Fig Chutney

Desserts

Raspberry Soufflé, Raspberry Sorbet £12
(Please Allow 20 Minutes)

Salted Chocolate Ganache, Morello Cherry Sorbet, £11
Chocolate Textures

Strawberries & Cream: Vanilla Panna Cotta, £12
White & Red Strawberries, Mint

Poached Rhubarb with Rhubarb Sorbet, Pain D'epice & £11
Custard Espuma, Rhubarb Pate De Fruit

Meadowsweet Ice Cream, Vanilla Poached Pear, Candied Walnut £11

Cheese Trolley £13
Served with Crackers, Handmade Sultana & Walnut Bread, Quince Jelly,
Pressed Figs, Wine Jelly & Fig Chutney

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Five Course Tasting Menu

Canapes
Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Pork Belly, Variations of Rhubarb, Pickled Apple

Roast Loin of Cod, 'Posh Tartare Sauce', Clams, Choy Sum, Courgette Flower

Welsh Rump of Lamb, Baby Shallots, Pancetta, Beans & Peas

Pre-Dessert

Salted Chocolate Ganache, Morello Cherry Sorbet, Chocolate Textures

Meadowsweet Ice Cream, Vanilla Poached Pear, Candied Walnut

Cheese Course – £13 Supplement

£70 per person

£110 per person including wine selection

Tasting menu must be enjoyed by the whole table

All prices include VAT at the current rate.
Service charge is not included

(Menu is an example and may be subject to change)



Seven Course Tasting Menu

Canapes

Torintone Gin & Tonic

Handmade Bread Rolls, Abernethy Butter

Snack

Pork Belly, Variations of Rhubarb, Pickled Apple

Hand Dived Scallops, Cauliflower Puree, Pancetta

Wirral Watercress Panna Cotta Garnished with Vegetables, Leaves and Flowers All Locally Grown by Peter Jones

Poached Turbot, Wasabi Sauce, Pickled Cucumber

Welsh Rump of Lamb, Baby Shallots, Pancetta, Beans & Peas

Pre-Dessert

Salted Chocolate Ganache, Morello Cherry Sorbet, Chocolate Textures

Strawberries & Cream: Vanilla Panna Cotta, White & Red Strawberries, Mint

Cheese Course – £13 Supplement

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table

All prices include VAT at the current rate.
Service charge is not included

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