

# TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences. You now have an option between two dishes with each course to tailor the menu to suit your taste.

## CANAPÉS

Handmade bread roll & Abernethy butter  
Amuse bouche

## COURSE ONE

**Mark Carus' Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn**

We work closely with Mark & Moya who rear rare breed Tamworth Pigs on our doorstep in Burton. This is a classic terrine devised by our sous chef Simon using the pig brawn, it is packed with flavour and has the perfect balance of acidity. Garnished micro herbs grown locally by Karl at Cityveg.

— or —

**Confit Pumpkin, Walnut Ketchup, Smoked Ricotta, Red Cabbage**

Home smoked Ricotta served with the sweetness of pumpkin balanced with the tart flavour of walnut ketchup.

## COURSE TWO

**Tandoori Spiced Hand Dived Scallop, Confit Chicken, Cauliflower, Curry Granola**

Isle of Mull Scallops pair beautifully with strong flavours and this is a fine example. The Tandoori spices accentuate the sweetness of the scallop and the aromatic curry notes rounds the dish off beautifully.

— or —

**Home Smoked Salmon Mi Cuit, Lemongrass Buerre Blanc, Dill, Golden Sultana Purée**

The inspiration for this dish comes from classical French cuisine, perfectly cooked salmon loin smoked to give a delicate flavour. Accompanied by fresh lemongrass infused butter sauce, finished with dill oil.

## COURSE THREE

**Halibut, Pickled Fennel, Girolle Mushroom, Champagne & Wirral Watercress Sauce**

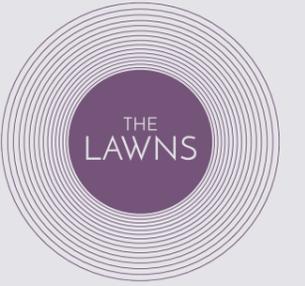
Fennel and fish have a natural affinity, expertly paired with foraged girolle mushrooms and watercress sauce this dish showcases the delicate flavours of the sea. We have long championed Peter Jones of Wirral Watercress as one of our many 'Local Food Heroes' and rightly so. Garnished with hand picked Dee estuary sea herbs.

— or —

**Sea Trout, Summer Vegetables, Parsley Sauce**

We are conscious of preserving fish stocks for future generations so we use ethically sourced sea trout on our menu the flavour and texture is stunning. We simply garnish this with summer vegetables, locally picked salt marsh samphire and parsley sauce.

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



## COURSE FOUR

**Welsh Lamb Rump, "Charcoal Mayo", Cauliflower, Caper, Hispi**

A light Summery lamb dish inspired by the flavours of smoky barbecued meat and a Moroccan spice blend called ras el hanout.

— or —

**Cumbrian Venison Loin, Quince, Parsley Root, Trompettes**

Wild deer from the Cumbrian woodland paired with autumnal quince with parsley root which is similar in taste to celeriac but a little sweeter.

## CHARIOT DE FROMAGE

Table selection of three or five cheeses. Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney.

£9 - three or £14 - five

## COURSE FIVE

**Blueberries, Fennel Pollen, Sorrel, Lemon**

The sweetness of blueberries paired with the floral aniseed notes of fennel pollen and finished with the freshness of the sorrel sorbet.

— or —

**Whipped White Chocolate, Pistachio, Olive Oil Jam, Douglas Fir**

We pair the lemon scent of Douglas fir pine needles with the fruity nature of Spain's Albuquerna Olive Oil.

## COURSE SIX

**Jaffa Cake Soufflé, Dark Chocolate Sorbet**

We always include a seasonal soufflé on our menu as it's a light and elegant end to the meal. Combining our love for Jaffa Cakes with the rich flavour of dark chocolate.

— or —

**Poached Pears, Ginger Bread, Meadowsweet, Toasted Marzipan**

Meadowsweet, sometimes referred to as "nature's aspirin" served with the warm spice of ginger bread and gently poached pears.

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.