

A LA CARTE MENU

STARTERS

Hand Dived Scallop, Smoked Eel, Salt Baked Kohlrabi, Granny Smith	£14
Wakame Cured Arctic Char, Horseradish Buttermilk, Dill, Oyster	£13
Salt Baked Beetroots, Iberico Ham, Goat's Cheese Mousse, Soy Seeds, Granny Smith	£13
Marinated Duck Liver, Confit Peach, Pain d'epice, Duck Ham	£14
Wye Valley Asparagus, Wild Garlic, Bearnaise, Morel Mushroom	£13

FISH COURSE

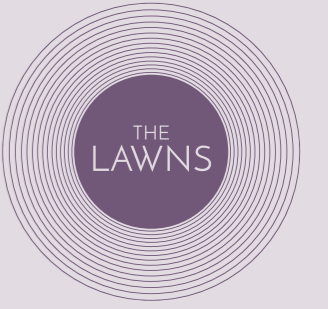
Lemon Sole, Brown Shrimp, Beurre Noisette, capers.	£16
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MAIN COURSES

24oz cote de boeuf of Callum Edge's Welsh Black Beef, served with Triple Cooked Chips and Hollandaise Mousse, Watercress and Shallot Salad, King Oyster Mushroom, Bone Marrow Crusted Oxtail, Bone Marrow Gravy (For two to share)	£95
Brill, Tempura of Crab Stuffed Courgette Flower, Shellfish Sauce, Sea Vegetables	£30
Tamworth Suckling Pig, Sweetcorn, Girolles, Chorizo	£30
Monkfish, Cauliflower, Scottish Mussels, Squid Ink Linguine	£30
Hen Of The Woods Mushroom, Confit Egg Yolk, Blue Cheese Gnocchi, Broccoli (v)	£25
Herdwick Lamb, Charred Aubergine, Baby Artichoke, Sheep's Yoghurt, Mint	£34

SIDES

Triple Cooked Chips, Hollandaise Mousse	£6
Jersey Royals, Wild Garlic Butter	£6
Smoked Mash	£6
Truffled Macaroni Cheese	£6
Tenderstem Broccoli with Roasted Hazelnuts	£6



CHEESE COURSE

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

Small Selection - £14
Full Board - £20

DESSERTS

Caramelized Whey Parfait, Caramelia Mousse, Smoked Milk	£13
Whipped White Chocolate, Pistachio, Olive Oil Jam, Douglas Fir	£12
Lavender Poached Apricot, Meadowsweet Ganache, Milk and Honey	£12
Gariguettes Strawberries, Baked Yoghurt, Matcha Tea	£13

HOT DRINKS (with Petit Fours)

Coffee	£5.50
Latte	£5.50
Cappuccino	£5.50
Hot Chocolate	£5.50
Mocha	£5.50
Espresso / Single or Double	£5.50
Any Black or Herbal Tea	£5.50

COFFEE & LIQUEUR

Baileys	£7.50
Irish	£7.50
Calypso	£7.50
French	£7.50

WINES

Domaine de la Rec Torie Lovely and fruity recommended with Cheese.	£20
Elysium Black Muscat This Californian wine pairs deliciously with chocolate	£12
Chateaux le Fage Monbazillac Sweet and fruity pairs beautifully with all desserts.	£9

WHISKY

The Dalmore 18 year	£14
The Balvenie 12 year	£7
The Snow Grouse	£3.75

COGNAC

Courvoisier 21 years	£23
Hine Cigar Reserve	£11
Remy Martin VSOP	£8.50

PORTS

Tanners Fine Ruby	£5
10 year Tawny	£10
Dow's Vintage	£18