



## 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 Scallops

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



## 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 Scallops

Pre-dessert

Salted Chocolate Ganache, Morello Cherry Sorbet, Chocolate Textures

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

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