

A LA CARTE MENU

STARTERS

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| Tamworth Rare Breed Belly Pork, Carrot & Anise Purée, Apple | £13 |
| Hand Dived Scallop, Tandoori Spice, Confit Chicken, Cauliflower, Curry Granola, Mango Gel | £14 |
| Home Smoked Salmon Mi Cuit, Lemongrass Buerre Blanc, Dill, Golden Sultana Purée | £13 |
| "Our Pastrami", Pickles, Ransoms & Rye | £13 |
| Mushroom Parfait, Toasted Pain Viennois, Truffle Butter | £13 |
| Pressa, Chorizo, White Bean and Tomato Fabada (Pressa - Known as the 'other' red meat, Pressa is a cross between the Duroc breed of pig and Wild Boar) | £13 |
| Rabbit Terrine, Susan's Elderflower Vinegar Jelly, Tarragon Emulsion, Karl's Micro Herbs | £13 |

FISH COURSE

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| Lemon Sole Véronique Caviar Beurre Blanc, Pickled Grape | £16 |
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MAIN COURSES

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| 24oz Côte de Veau (British Rosè Veal) Served Tableside on a Gueridon Trolley, Garnished with Proper Chips, Hollandaise Mousse, Greek Salad and Traditional Garnish. For two to share. | £95 |
| Halibut, Pickled Fennel, Girolle Mushroom, Champagne & Wirral Watercress Sauce, Charlotte Potatoes | £30 |
| Creedy Carver Duck Breast, Heart Salad, Cherry, Griddled Tenderstem, Choy Sum | £32 |
| Sea Trout, Summer Vegetables, Parsley Sauce, Saffron Potatoes | £30 |
| Peter's Stuffed Courgette Flower, Ewe's curd, Minted Peas, Summer Shenanigans | £25 |
| Welsh Rump of Lamb, 'Charcoal Mayo', Cauliflower, Caper, Hispi | £30 |
| Loin of Veal, Summer Bourguignon Garnish, Boulangere Potato, Italian Truffle | £32 |

SIDES

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| Proper Chips, Hollandaise Mousse | £6 |
| Greek Salad | £6 |
| Braised Hispi Cabbage, Charcoal Mayonnaise, Parmesan | £6 |
| Garlic & Rosemary Roasted Ratte Potatoes | £6 |
| Seasonal Green Vegetables | £6 |

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.



CHEESE COURSE

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| Cheese Trolley Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney | £14 |
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DESSERTS

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| Apricot Soufflé, Lavender Ice Cream (Please allow 20 minutes) | £13 |
| Passion Fruit Cheesecake, Pineapple Ice Cream | £12 |
| Vanilla Panna Cotta, Red & White Strawberries, Mint, Tagete | £12 |
| Floating Island, Pistachio Custard, Raspberry | £12 |
| Blackcurrant & Liqueur Blackcurrant Sorbet, Fennel Crumble, Liqueur Blancmange | £13 |

COFFEE

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| Latte | £3.70 |
| Cappuccino | £3.70 |
| Hot Chocolate | £3.70 |
| Mocha | £3.70 |
| Espresso / Single or Double | £3.70 |
| Any Black or Herbal Tea | £3.70 |

COFFEE & LIQUEUR

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

WINES

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| 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

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

COGNAC

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

PORTS

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

Tea and coffee is served with petit fours. Please ask your server for our full drinks menu. 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.