



## Sunday Menu 3 Courses £29

Canapes  
Handmade Bread Rolls, Abernethy Butter

### Starters

Cured Scottish Salmon, Salt Baked Baby Beetroot, Salsify

Wirral Watercress Salad – Locally grown by Peter Jones

Belly Pork, Variations of Rhubarb, Apple

Mushroom Parfait, Toasted Brioche, Truffle Butter

Goat's Cheese Crottin, Salt Baked Beetroot, Pickled Salsify

### Main Course

Welsh Sirloin of Beef, Yorkshire Pudding, Roast Potatoes,  
Cauliflower Cheese, Roasted Onion, Chantenay Carrots, Fine Green Beans and Red Wine Jus

Locally Sourced Leg of Lamb, Roast Potatoes,  
Cauliflower Cheese, Roasted Onion, Chantenay Carrots, Fine Green Beans, Mint sauce and  
Red Wine Jus

Loin of Welsh Breed Pork, Roast Potatoes,  
Cauliflower Cheese, Roasted Onion, Chantenay Carrots, Fine Green Beans, Red Wine Jus  
and Cox's Apple Sauce

Stone Bass, 'Posh Tartare Sauce', Choy Sum, Courgette Flower

Pecorino Gnocchi with Pied Bleu and Shimeji Mushrooms, Pecorino Cheese and Salt Marsh  
Samphire



## Desserts

Salted Chocolate Ganache, Morello Cherry Sorbet, Chocolate Textures

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

Poached Rhubarb with Rhubarb Sorbet, Pain D'Epice & Custard Espuma, Rhubarb pate de fruit

Peanut Butter Parfait with Caramelized Banana, Cinder Toffee, Banana Sorbet and Bitter Chocolate Powder

Cheese – £5 supplement

Served with Crackers, Walnut & Sultana Bread, Quince Jelly, Pressed Fig and Wine Jelly

## Coffee & Tea

### Petit fours

Artisan hot drinks & petit fours	£5.00
Selection of herb, fruit or traditional English Tea	£4.50
Cappuccino, Café Latte, Espresso	£4.50
Liquor Coffee	from £5.15