

CHEF'S TASTING MENU £65.00/person

This menu is for the enjoyment of the entire table

Amuse Bouche

Cured & confit salmon, smoked crème fraiche, potatoes,
Avruga caviar

Crispy pumpkin risotto, mushroom foam, parsley coulis,
sage from our roof garden

Hand dive scallops, British black pudding, Egremont Russet
apple, leafy celeriac

Merryfield duck breast, foie gras ravioli, roasted parsnip,
Jerusalem artichoke

Honey from our hives, lime & vanilla sponge, grapefruit
confit, oranges

Tea or Coffee & petit fours

**MATCHING WINE FOR YOUR TASTING
MENU...**

Additional £40.00

Ask our sommelier to recommend the best wine

A LA CARTE

STARTERS

Aubergine & baby pepper, white tuna ventresca, roquette, black olives	9.00
Organic Pugliese burrata, marinated avocado, lemon, buckwheat tuile, Matcha tea (v)	11.00
Welsh hen's egg yolk ravioli, burned leeks, clams, shimenji mushroom	12.00
Scottish venison carpaccio, chilli & berries dressing, pears, fennel pollen	14.00
Cured & confit salmon, smoked crème fraiche, potatoes, Avruga caviar	14.00
Native blue lobster salad, kumquats, globe artichokes, organic carrots	21.00

MAINS

Crispy pumpkin risotto, mushroom foam, parsley coulis, sage from our roof garden (v)	24.00
Hand dive scallops, British black pudding, Egremont Russet apple, leafy celeriac	29.00
Grilled brill, rainbow cauliflowers, spiced lemon marmalade, hazelnuts	30.00

Corn fed poussin & red tiger prawn, potato dumpling, tarragon, lobster sauce	30.00
Rhug Estate salt marsh lamb duo, grilled saddle & confit shoulder, oriental flavours	31.00
Hereford 28 day-aged ribeye steak, grilled polenta, Padron pepper, beef jus	34.00

SIDES

Market vegetables, mash or homemade frites	4.00
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