

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

Celeriac cannelloni, root vegetables, jus from the peelings,
black truffle & parmesan (v)

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

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

Chocolate tuile, milk & dark chocolate cream,
walnut praline, vanilla ice cream

Tea or Coffee & petit fours

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

Additional £40.00/person

Ask our sommelier to recommend the best wine

A LA CARTE

STARTERS

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| Chestnut soup, braised wild boar, whiskey cream, green cardamom | 9.00 |
| Organic Pugliese burrata, marinated avocado, lemon, buckwheat tuile, Matcha tea (v) | 11.00 |
| Crispy hen's egg, Welsh Gouda foam, Cumbrian cured ham, caramelized onion | 12.00 |
| Slowly cooked octopus & beetroot salad, smoked aioli, Barolo vinegar | 12.00 |
| Scottish venison carpaccio, chilli & berries dressing, pears, fennel pollen | 14.00 |
| Cured & confit salmon, smoked crème fraiche, potatoes, Avruga caviar | 14.00 |

MAINS

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| Crispy line caught cod, green anise, glazed salsifies, sake emulsion & dill | 26.00 |
| Hand dive scallops, British black pudding, apple, celeriac, fresh yuzu | 29.00 |
| Celeriac cannelloni, root vegetables, jus from the peelings, black truffle & parmesan (v) | 30.00 |
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| Smoked duck from Merryfield farm, hay, savoy cabbage, foie gras jus | 30.00 |
| Josper grilled Rhug Estate lamb, organic carrots, spicy yogurt, citrus | 31.00 |
| Hereford 28 day-aged ribeye steak, braised potato in beef jus, green onion | 34.00 |

SIDES

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| Market vegetables, mash or homemade frites | 4.00 |
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