

Starters

Salad of baby beetroots
toasted walnuts, Rachel cheese, gherkins and smoked olive oil

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Salad of white peaches with air dried Cumbrian ham
goats curd, black quinoa and watercress

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Ceviche of Orkney scallop, Jerusalem artichoke
pear, yuzu, green chilli oil and coriander (*£2 supplement*)

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Seared Landes foie gras with sour plum
chervil root, crystallised pecans and cumin

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Poached organic salmon
smoked eel, crushed potato and pickled cucumber

Main Course

Herb crusted Cornish brill, charred sardine
roasted leek, broad beans Vitellius, Mallow leaf

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Pan roasted Atlantic cod
brown shrimp, new season brassicas, pine nuts and seaweed butter

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Herb crusted loin of venison
ash baked celeriac, radicchio, damsons and cocoa (*£4 supplement*)

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Crisp belly of suckling pig with choucroute
smoked potato, Bellota ham and grain mustard

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Roasted breast of Goosnargh chicken, seared foie gras
roast garlic, swiss chard, chicken jus gras

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Roasted Ribble Valley grouse,
Scotch egg, onion, stout, ventrecche bacon and brown sauce (*£6 supplement*)

A selection of British artisan cheeses before or after your dessert

(10.00 supplement)

Desserts

Praline mousse, Muscat grapes
toasted hazelnuts, verjus sorbet

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Chocolate, caramel and peanut tart
yoghurt sorbet and malted peanuts

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Wild honey parfait with Solliès figs
sable and Anise Hyssop

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Fromage frais mousse
with fresh blackberries, green apple and sorrel

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A selection of British artisan cheeses (3 supplement)

2 courses 39.50 and 3 courses 46.50

Head Chef: Graham Long

Dessert wines

2011 Château Monteils Sauternes, Bordeaux, France

8.50 a glass & 30 a bottle (375ml)

1928 Solera Maury cask 808, Roussillon, France

16 a glass & 60 a bottle (500ml)

1922 Madeira Bual, D'Oliveiras

28 a taste (50ml)

Seven Course Tasting Menu

Salad of baby beetroots
toasted walnuts, Rachel cheese, gherkins and smoked olive oil

2014 Visintini 'Ramato' Pinot Grigio, Friuli, Italy (75ml)

A taste of Krug (40ml)

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Ceviche of Orkney scallop, Jerusalem artichoke
pear, yuzu, green chilli oil and coriander

2013 Terras d'Alter Viognier, Alto Alentejo, Portugal (75ml)

2013 Miani Chardonnay, Colli Orientali del Friuli, Italy (75ml)

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Seared Landes foie gras with sour plum
chervil root, crystallised pecans and cumin

2010 Domaine Marcel Deiss Pinot Gris, Alsace, France (75ml)

2010 Condrieu Verchery, Clusel-Roch, Rhône, France (75ml)

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Herb crusted Cornish brill, charred sardine
roasted leek, broad beans Vitellius, Mallow leaf

2011 J.Christopher Dundee Hills Pinot Noir, Oregon, United States (75ml)

2007 NSG 1er Cru cuvée Les Petits Plets, Arlot, Burgundy, France (75ml)

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Herb crusted loin of venison
ash baked celeriac, radicchio, damsons and cocoa

2011 Domaine Gilles Robin Crozes Hermitage Papillon, Rhone, France (75ml)

1982 Chateau Carbonnieux, Pessac-Leognan, Bordeaux, France (75ml)

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A selection of British artisan cheeses
(Optional course £5 supplement)

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Praline mousse, Muscat grapes
toasted hazelnuts, verjus sorbet

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Chocolate, caramel and peanut tart
yoghurt sorbet and malted peanuts

2011 Château Monteils Sauternes, Bordeaux, France (75ml)

1928 Solera Maury cask 808, Roussillon, France (50ml)

Head Chef: Graham Long

Seven course tasting menu priced at 68 pounds

95 pounds with a flight of Secret wines

135 pounds with a flight of Treasury wines

Starters

Salad of baby beetroots
toasted walnuts, Rachel cheese, gherkins and smoked olive oil

Or

Cured organic salmon, Jerusalem artichoke
pear, yuzu, green chilli oil and coriander

Or

Salad of white peaches with air dried Cumbrian ham
goats curd, black quinoa and watercress

Main Course

Poached Atlantic cod
brown shrimp, new season cauliflower, pine nuts, seaweed dashi

Or

Crisp suckling pig belly
carrots, Riesling, apricots, Guanciale and toasted seeds

Desserts

Gariguettes strawberries with Amalfi lemon parfait
verbena granite, meringue and Sarawak pepper

Or

Poached black cherries
milk chocolate mousse, vanilla fudge, kirsch and almonds

Or

A selection of British artisan cheeses (3 supplement)

3 courses 46.50

Head Chef: Graham Long

