



## Dinner

2 Courses £25 / 3 Courses £30

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Amuse Bouche

House Bread

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Confit Carrot, Spiced Carrot & Apricot Puree, Cashew Dukkah, Goats Curd

Charred Mackerel, Roasted Artichoke, Confit Fennel, Sea Vegetables

Duck Liver Parfait, Crispy Duck Leg, Rhubarb Chutney, Ginger Crumbs

Hot Smoked Salmon, Charred Cucumber, Yuzu, Horseradish, Caviar

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Pressed Turnip & Celeriac, Baby Corn, Salt Baked Turnip, Green Pepper Sauce

Duo of Lamb, Neck, Rack, Aubergine Curry, Basil

Halibut, Bok Choi, Samphire, Wasabi, Coriander, Caviar

Guinea Fowl, Butter Beans Alfredo, Pancetta, Girolles, Burnt Onion

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Stir Fried Sprouts, Peas & Bacon £3.5    Garlic & Herb New Potatoes £3.5

Quinoa & Wild Rice Salad £3.5

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Apricot Mousse, Poached Apricot, White Chocolate Crumb, Almond Ice Cream

Coconut & Passionfruit Mousse, Pineapple & Mango Salsa, Coconut, White Chocolate

Valrhona Chocolate Delice, Oatmeal, Whiskey, Hazelnuts, Raspberry Sorbet

Selection of Artisan Cheeses, Traditional Garnishes [+5]

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Petit Fours

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*



## Selection of Artisan Cheeses / [+£5]

*Served with Traditional Garnishes*

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Kirkhams Lancashire Cheese

*Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised*

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Blanche Goats Cheese

*Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture*

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Rollright Soft Cheese

*From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish*

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Hebridian Blue Cheese

*From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard*

## DIGESTIVE /

Celestine Limoncello, 25ml / £4

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Frederico Arencello, 25ml - £4

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El Banderra Vermut, 50ml / £6

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Junique (Juniper & Wine), 125ml / 7

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Macallan Single Malt 12yr, 50ml / £8