



## Dinner

2 Courses £28 / 3 Courses £33

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Amuse Bouche

House Bread & Butter

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Delica Pumpkin, Walnuts, Cumin, Goats Cheese, Apple

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

Confit Duck & Pistachio, Fried Duck Heart, Mango, Pickled Mustard

Grilled Mullet, Beetroot, Leeks, Clementine, Almond, Fennel

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Jerusalem Artichoke & Truffle Risotto, Parmesan, Sage, Hazelnuts

Welsh Fallow Venison Haunch, Lentils, Chestnuts, Girolles, Baby Carrots

North Atlantic Halibut, Romanesco, Broccoli Puree, Clams, Champagne Sauce

Wild Mallard Duck, Braised Cabbage, Parsnip Puree, Trompettes, Myrtle Jus

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Sautéed Seasonal Greens £3.5    Garlic & Herb New Potatoes £3.5

Quinoa & Wild Rice Salad £3.5

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Iced Banana Parfait, Roasted Banana, Chocolate Crumble, Coffee, Salted Caramel

Lavender Custard, Rose Macaroon, Damsons, Macadamia, Pumpkin Seeds

Chinese Five Spice Chocolate Fondant, Black Sesame Ice Cream, Cashew & Peanuts

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

Frederico Arencello, 25ml

£4

El Banderra Vermut, 50ml

£6

Junique (Juniper & Wine), 125ml

£7

Macallan Single Malt 12yr, 50ml

£8

## Chimney Fire Coffee / Teas

Americano - £2

Flat White - £2.5

Cappuccino - £2.5

Selection of Teas - £2

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