Tasting Menu

Seabream Ceviche

Isle of Wight Tomatoes, Mint.

*Ponte Prosecco, Italy.*

Steamed Wagyu Beef Pudding

Black Garlic, Wild Garlic Pesto.

*Brampton Un-Oaked Chardonnay, South Africa.*

Roast Cauliflower

Lentil Dhal, Sheep’s Yoghurt, Fermented Potato Flat Bread.

*Sauvignon De Touraine, Bougrier, France.*

Salt Aged Duck

Chicory, Cherry, Almond.

*Peter & Peter Pinot Noir, Germany.*

*Selection of British Cheeses to share* ***(£9 supplement)***

*Homemade Crackers & Chutney*

Lancashire Strawberries

Sable Breton, Clotted Cream Ice Cream, Matcha

*Sauternes La Fleur, Bordeaux, France.*

**Five Courses - £30 per person, with matching wines £47.50 per person**

**Enhance your wine selection to a classic premium selection**

**for an extra £6 per person**

Vegetarian Tasting Menu

Hen of the Woods

Pickled Roscof, Potato Mousse.

*Ponte Prosecco, Italy.*

Heritage Tomato Pappardelle

Lovage Pesto, Toasted Seeds, Laverstoke Mozzarella.

*Peter & Peter Riesling, Germany.*

Roast Cauliflower

Lentil Dhal, Sheep’s Yoghurt, Fermented Potato, Flat Bread*.*

*Sauvignon De Touraine, Bougrier, France.*

Slow-Cooked Duck Egg

Jersey Royal Potatoes, Grilled Grelots, Chilled Watercress Velouté.

*Brampton Un-Oaked Chardonnay, South Africa.*

*Selection of British Cheeses to share* ***(£9 supplement)***

*Homemade Crackers & Chutney*

Lancashire Strawberries

Sable Breton, Clotted Cream Ice Cream, Matcha.

*Sauternes La Fleur, Bordeaux, France.*

**Five Courses - £30 per person, with matching wines £47.50 per person**

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