

*From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Native lobster with pickled Cheshire tomatoes & courgette
Furmint, Dobogó, Tokaj, Hungary 2016

Tater 'ash of aged Cumbrian sirloin with mushroom catsup
Black Oak Vineyard, Lepiane, Santa Barbara, USA 2013

Cornish cod, elderflower hollandaise & fried beans
Grafenreben, Domaine Bott Geyl, Alsace, France 2014

Rhug Estate chicken with garlic, girolles & English peas
Valpolicella Classico Superiore, Meroni, Veneto, Italy 2012

Grilled Riseley, armagnac prunes, walnut cracker & honey
Passito, Luigi Maffini, Campania, Italy 2013

Cherry soup, almond biscuit, sweet cheese ice cream
Recioto della Valpolicella, Antolini, Veneto, Italy 2015

Afters

£90

MATCHING WINES

6 glasses £75

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

