



5-Course Tasting Menu

Warm Ibérico ham jelly
parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Anjou pigeon
mushroom and lime

Selection of British cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Lancashire strawberry
red pepper and butter milk

Caramelia and malt gateaux
honey vinegar, barley ice-cream

£75 per person

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



6-Course Tasting Menu

Warm Ibérico ham jelly
parmesan, Bramley apple, nasturtium

Cured Cornish mackerel
sesame, kombu, spiced nage

Roast Orkney scallop
lemon, coriander, lobster and tapioca sabayon

Roast Anjou pigeon
mushroom and lime

Selection of British cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Lancashire strawberry
red pepper and butter milk

Caramelia and malt gateaux
honey vinegar, barley ice-cream

£95 per person

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill



5-Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

White asparagus
hen of the wood, wild garlic, vin jaune

Selection of British cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Lancashire strawberry
red pepper and butter milk

Caramelia and malt gateaux
honey vinegar, barley ice-cream

£75 per person

Allergen information is available upon request
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

6-Course Vegetarian Tasting Menu

Jerusalem artichoke velouté
hazelnut, grape, pickled trompettes

Soy pickled turnip
sesame, kombu, spiced nage

Mushroom farfalle
glazed morels and tarragon

White asparagus
hen of the wood, wild garlic, vin jaune

Selection of British cheeses by Paxton & Whitfield
(optional extra course, £20 supplement)

Lancashire strawberry
red pepper and butter milk

Caramelia and malt gateaux
honey vinegar, barley ice-cream

£95 per person