

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

AMUSE BOUCHE

INTERMEDIATE PLATES

Goat Cheese Curd

Lancashire Heritage Beetroot | Honeycomb | Pistachio

PALATE CLEANSER

PRINCIPAL DISHES

British Isle Cod

Spelt | Cornish Sea Forage | Brown Shrimp Nage

Colston Bassett & Barley Croquette

Pickled Walnut | Parsley Root | Pommery & Pear Cider Jus

DESSERTS

Warm Pear Clafoutis

Baby Pears | Mascarpone Chantilly | Pear Crisps

Oreleys Chocolate

Chocolate Ganache | Liquorice | Chocolate sorbet

Traditional Christmas Pudding

Brandy Sauce | Vanilla Ice Cream

5 course set menu

£75 p.p