



Tasting Menu

**Menu Available Monday to Saturday
6-9.30pm**

(Per Table Only)

Corn Fed Chicken Liver Parfait (N)

Granola, Red Onion Jam, Chicken Scratchings

Chenin Blanc - Simonsig Estate – Stellenbosch - South Africa

Pan Fried Brill Fillet

Brandade, Sea Vegetables, Fried Oyster, Mustard & Tarragon Sauce

Sauvignon Blanc - Giddy Goose - New Zealand

Northern Gold Fillet of Beef

Garstang Blue Dauphinoise, Charred Shallots, Mushrooms, Celeriac

Malbec - Aruma - Bodegas Caro - Mendoza - Argentina

Lemon Verbena Sorbet

Sticky Toffee Pudding

Salted Caramel Mousse, Stem Ginger Parfait

Muscat - Beaumes De Venise - France

5 Courses

£40.00

Including Flight of Wines

£65.00

All wines served in 175ml Measures, excluding dessert wine served at 70ml.
All items are subject to availability. Some dishes may include nuts. If you have any special dietary requirements, please consult a member of staff.