



Spring Tasting Menu & Wine Pairing

Amuse Bouche

Potato & Lancashire bomb soup, smoked haddock, onion, cookies	Viognier
White asparagus panna cotta, hand picked crab, chive & egg dressing	Coopers Creek
Corn fed chicken & smoked ham ballotine, liver parfait, Waldorf salad	Champagne
Stone bass, smoked eel, artichoke, nettle, beurre rouge	Fleurie
Local lamb, peas, broad beans, asparagus, goats curd, Jersey royals, mint relish	Barbaresco

A selection of three cheese's peacock crackers
(As an additional course £9.50 supplement)

Pre-Dessert

Chilled rhubarb rice pudding, lychee, sake & coconut sorbet	Saké
Casa Luker chocolate cremeux, passion fruit & mango	Alcyone

£80.00 per person £60.00 wine pairing
per person

*The tasting menu is only available for the entire table;
unfortunately, substitute dishes are not possible*

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,
lemon or mint infusion with petit fours £6.10*
