

6 COURSE MENU

SNACKS

FIRST OF THE SEASON ASPARAGUS
SEMOLINA PASTA & SLOWLY COOKED EGG YOLK

BBQ HISPI CABBAGE
FERMENTED RYE GRAINS & YOUNG GARDEN SHOOTS
GREAT BRITISH MENU

POACHED NORTH SEA BRILL
A SAUCE MADE FROM MORECAMBE BAY SHRIMP
GREAT BRITISH MENU

ASKERTON CASTLE CHICKEN
BOULANGÈRE, CONFIT CARROTS & CHICKEN FAT GRAVY
GREAT BRITISH MENU

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £17.50)

SEA BUCKTHORN, YOGHURT & HONEY

SINGLE ESTATE CHOCOLATE
PRESERVED BLACKCURRANT

£105

SERVICE CHARGE

PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE
IS ADDED TO YOUR RESTAURANT BILL.
IF YOU WOULD PREFER FOR THIS CHARGE TO BE REMOVED,
SIMPLY ASK PRIOR TO SIGNING YOUR BILL OR PAYING

4 COURSE MENU

SNACKS

GLAZED NEW SEASON MOREL
ASPARAGUS, WILD GARLIC & JERSEY ROYAL

ROASTED MONKFISH TAIL
WILD HORSERADISH, BUTTERMILK & COASTAL GREENS

SALT AGED SHORT HORN BEEF
CELERIAC, PICKLED WALNUT & BONE MARROW

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £17.50)

TOMLINSON'S RHUBARB
WHITE CHOCOLATE & GINGER

£75

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