

TASTING MENU

Heirloom Tomato Salad
Tomato Sorbet, Basil, Consommé

Poached Loin of Cumbrian Veal
Herb Crust, Turnip and Apple Coleslaw

Char Grilled Scottish Halibut
Beetroot Puree, Brown Shrimp Cannelloni, Borage Cress

Stuffed Loin of Suckling Pig with Black Pudding
Crisp Belly, Roasted Scallop, Borlotti and French Beans

Orange Blossom Cheese Cake
Candied Peel, Cointreau Sorbet, Mint Meringue

Tasting Menu
£54.00

Supplement for Tasting Menu with Wine Pairing
£27.00

Selection of British Cheese with Figs^v
£7.00

The Tasting Menu is designed to be enjoyed by the entire table.
Last order for the Tasting Menu is at 14:00 for lunch and 21:30 for dinner.

*All prices are inclusive of VAT.
A discretionary Service Charge of 12.50% will be added to your bill.*

*Certain dishes may contain traces of nuts.
Dishes marked with V are suitable for vegetarians.*

STARTERS

Cappuccino of Fresh Peas
Tiger Prawns, Pea Cress, Marjoram
£8.00

Poached Mackerel and Smoked Eel
Confit Fennel, Herb Salad, Green Almonds
£8.00

Roasted Monkfish Cheek
Confit Duck Sausage, Sweet Potato, Pistachio
£9.50

Poached Loin of Cumbrian Veal
Herb Crust, Turnip and Apple Coleslaw
£10.50

Foie Gras Terrine
Figs, Cinnamon Dust, Cob Nuts
£9.50

Sautéed Scottish Girolles
Poached Duck Egg, Parsley, Toast
£8.50

Heirloom Tomato Salad
Tomato Sorbet, Basil, Consommé
£7.50

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MAINS

Char Grilled Scottish Halibut
Beetroot Purée, Brown Shrimp Cannelloni, Borage Cress
£20.00

Steamed Line Caught Sea Bass
Cucumber Chutney, Asparagus, Crispy Oyster
£23.00

Trio of Salmon: Poached, Roasted and Smoked
Baby Leeks, Tarragon, Horseradish Foam
£18.50

Roast Buccleuch Fillet of Beef
Oxtail and Bone Marrow Pie, Shallot Purée, Girolles
£27.50

Tasting of Welsh Spring Lamb
Baby Red Peppers, Broad Beans, Lovage
£21.50

Stuffed Loin of Suckling Pig with Black Pudding
Crisp Belly, Roasted Scallop, Borlotti and French Beans
£22.00

Union Beer and Butternut Casserole
Green Beans, Broccoli, Walnut Crème Fraîche^V
£17.50

Celeriac, Kohlrabi and Smoked Cheddar Soufflé
Swiss Chard and Cobnut Parcels^V
£17.50

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DESSERTS^V

£7.75

Orange Blossom Cheese Cake
Candied Peel, Cointreau Sorbet, Mint Meringue

Earl Grey Chocolate Fondant
Orange Marmalade Ice Cream

Brandy Soufflé
Sage Sorbet, Apple Compote
(Please allow 15 minutes)

Bakewell Tart
Raspberries, Clotted Cream,

Iced Peach Parfait with Glazed Peach
Raspberry and Honeycomb Crisp, Elderflower Sorbet

Frozen Welsh Yoghurt Parfait
Lemon Thyme Glaze, Black Pepper Tuile

Selection of British Cheese with Figs*
*Supplement of £2

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