



Mise En Bouche



Home Baked Breads 5 (N)
Pomegranate & Persian Date Mollasses

Pork Scratchings 4
Smoked Pimento, Spiced Salt

Sicilian Queen Olives 4
Blood Orange, Candied Stem Ginger, Lemon Oil

Crispy Camembert 6 (N)
Sugared Almond, Pistachio, Orange Peel Crumb

Seasame Tiger Prawn Toast 7 (SF)
Oyster, Lime Leaf, Sweet Hoisin, Srirache



Starters

Soupe Du Jour 7

Spiced Crispy Tiger Prawn & Crayfish Cocktail 10 (SF)
Roasted Peach, Gin & Candied Chilli Flakes,
Seasonal Leaf Salad, Wild Herbs, Melba Toast

(Roasted) Chicken Supreme 9
Butter Baked Pastry Vol Au Vent, Spinach, Chestnut Mushroom,
Milk, Dijon, Smoked Bacon

Sauted Duck Liver, Orange & Prociutto On Toast 9 (N)
Cointreau, Candied Walnut, Toasted Butter,
Honey & Kumquat

Salted, Spiced & Roasted Crispy Duck Wonton 9
Suichan Pepper, Sour Cherry & Anise

Trio Of Pork 9
Chrorizo & Black Pudding Scotch Egg,
Brambly Apple & Thyme Sausage Roll,
Cracked Salt & Pink Peppercorn Crackling

Pan Seared Orkney Scallops 12 (N)
Creamed Celeriac, Burnt Hazelnut Butter, Toffee Apple,
Crispy Pancella Bacon

Menai Mussels
- Lobster Shell Bisque, Bruised Lime Leaf, Coconut Cream, Crayfish,
Orange Zest, Saffron 10/20

OR

- Chardonnay, Clotted Cream, Bay & Roasted Confit Garlic 9/18



(N) May contain Nuts (SF) Shellfish (V) Vegetarian





Mains



From The Butcher...

Rare Breed Braised Pot Roasted Beef Brisket 24

Rich Smoked Panchetta Bacon, Caramelized Onion, Chestnut Mushroom Gravy,
Merlot & Roasted Garlic, Thyme, Clotted Cream Baked Mashed Potato,
Roasted Root Vegetables, Crispy Onions

Suckling Pig 24 (N)

Dry Roasted Shropshire Pork Loin, Wrapped In Treacle Smoked Bacon,
Stuffed With Bramley Apple, Prune & Sage,
Toasted Hazelnut Mash, Buttered Cabbage, Calvados Reduction,
PopCorn Crackling, Warm Apple Sauce

Slow Braised Bala Lamb, Apple & Mint 26

Garlic & Jersey Cream Dauphinoise Potato,
Seasonal Vegetable Assiette, Rich Redcurrant, Rosemary & Red Wine Jus,
Bramley Apple & Mint Compote

Royal Rhug Estate 8oz Fillet Mignon 28

Roasted Vine Tomato, Butter Roasted Garlic,
Portobello Mushroom, Crispy Onions, Triple Cooked Chips Dusted In Truffle Salt,
Grain Of Paradise & Gold Powder, Cafe De Paris Butter, Parmesan Shavings, Truffle Oil
Pepper Butter Cream **OR** Rich Red Wine Jus

Supplement : - Add Garlic Roasted Tiger King Prawns 9

- Add Garlic Butter Roasted Cornish Lobster Tail 20

Seared Wild Duck Assiette 24 (N)

Crispy Sauted Duck Leg, Seared Breast,
Spiced With Chinese Salt, Clove, Cinnamon Allspice, Wild Blueberry, Amoretto & Pecan,
Candied Cabbage, Wild Asparagus, Coal Roasted Butternut

From The Sea...

Amritsar Spiced Roasted Cod Loin 24 (SF)

Bombay Crumble Crust, Fruity Curry, Rose Apple, Golden Sultana,
Tandoori Tiger Kings Prawns,
Triple Cooked Chips Dusted In Masala Spices

Champagne & Caviar 26 (SF)

Pan Roasted Cornish Seabass, Menai Mussels, Tiger King Prawn, Crayfish Tails,
Champagne, Caviar Butter, Garlic Roasted Dauphinoise Potato,
Seasonal Vegetable Assiette

Orchestral Of Seafood 28 (SF)

Apple Smoked Seared Salmon, Bay & Milk Poached Haddock,
Pan Seared Cornish Seabass, Butter Roasted Menai Mussels,
Confit Garlic, Tiger King Prawn, Burnt Lemon Butter, Caviar,
Seasonal Vegetable Panache, Clotted Cream Dauphinoise Potato

Sides 4

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- Triple Cooked Chips
 - Dauphinoise, Roasted Garlic & Jersey Cream
 - Clotted Cream Mash
 - Seasonal Panache



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