

*From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Native lobster, pickled pepper & tomato, spiced aubergine
Furmint, Dobogó, Tokaj, Hungary 2016

Tater 'ash of aged Cumbrian sirloin with mushroom catsup
Black Oak Vineyard, Lepiane, Santa Barbara, USA 2013

Almond poached cod, elderflower hollandaise & courgette
Friulano, Livio Felluga, Friuli-Venezia Giulia, Italy 2018

Rhug Estate chicken with garlic, girolles & peas
Valpolicella Classico Superiore, Meroni, Veneto, Italy 2012

Grilled St James on armagnac prunes & walnut biscuit
Rivesaltes Ambré, Cazes, Roussillon, France 2003

Strawberry jelly, milk biscuit, clotted cream ice cream
Ice Wine, Cabernet Franc, Peller Estates, Canada 2015

Afters

£90

MATCHING WINES

6 glasses £75

GOLDEN EMPIRE

Great British Menu 2016
(Supplement £20)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

