

INITIALS

Bread & Butter

Broth

Our warm Northern welcome of 'French Malt' loaf with beef butter and burnt onion broth

Pie

Lancashire tasty & onion reimaged

Ham Fry

Our own cured & smoked ham hock from English, Iberian pigs frid in breadcrumbs with parsley and a pickled salad

Vegetable

Peter from the Wirral's courgette flower, picked in the dark. Stuffed with courgette mash and sauced with yeast & pickled elderflower

Fish

From the Cornish coast, day boat cod loin poached in brown butter with whey turnips & white asparagus milk

Meat

Organic Lamb, Saltmarsh reared in Caernarfon, ramson caper gravy & pickled carrot

Custard

Baked in the bowl with the most seasonal fruit we can find served stewed, frozen & dried.

Sweet Treat

Coffee

Mancoco double espresso, a chocolate to finish

DRINKS PAIRING AVAILABLE- TIPSY£45/WINE£65/NOT-TIPSY £30

