

TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences. You now have an option between two dishes with each course to tailor the menu to suit your taste.

CANAPÉS

Handmade bread roll & Abernethy butter
Amuse bouche

COURSE ONE

Mark Carus' Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn

We work closely with Mark & Moya who rear rare breed Tamworth Pigs on our doorstep in Burton. This is a classic terrine devised by our sous chef Simon using the pig brawn, it is packed with flavour and has the perfect balance of acidity. Garnished micro herbs grown locally by Karl at Cityveg.

— or —

Mushroom Parfait, Pain Viennoise, Truffle Butter

The mushroom parfait is one of our 'signature' dishes that we always have on the menu in one form or another as it really showcases how versatile and delicious the humble button mushroom can be.

COURSE TWO

Tandoori Spiced Hand Dived Scallop, Confit Chicken, Cauliflower, Curry Granola

Isle of Mull Scallops pair beautifully with strong flavours and this is a fine example. The Tandoori spices accentuate the sweetness of the scallop and the aromatic curry notes rounds the dish off beautifully.

— or —

"Our Pastrami", Pickles, Ransoms & Rye

Our take on the classic pastrami on rye. This dish is a labour of love as it takes over a week to flavour and tenderise the brisket of beef. Paired with the pickled buds of un-opened garlic flowers which are hand-picked by our head chef and his daughters.

COURSE THREE

Halibut, Pickled Fennel, Girolle Mushroom, Champagne & Wirral Watercress Sauce

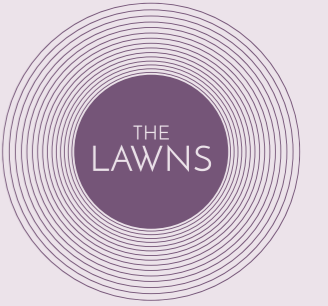
Fennel and fish have a natural affinity, expertly paired with foraged girolle mushrooms and watercress sauce this dish showcases the delicate flavours of the sea. We have long championed Peter Jones of Wirral Watercress as one of our many 'Local Food Heroes' and rightly so. Garnished with hand picked Dee estuary sea herbs.

— or —

Sea Trout, Summer Vegetables, Parsley Sauce

We are conscious of preserving fish stocks for future generations so we use ethically sourced sea trout on our menu the flavour and texture is stunning. We simply garnish this with summer vegetables, locally picked salt marsh samphire and parsley sauce.

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



COURSE FOUR

Welsh Lamb Rump, "Charcoal Mayo", Cauliflower, Caper, Hispi

A light Summery lamb dish inspired by the flavours of smoky barbecued meat and a Moroccan spice blend called ras el hanout.

— or —

Creedy Carver Duck Breast, Heart Salad, Choy Sum, Cherry

Creedy Carver rear the most flavoursome free range duck and they go great with Asian flavours. Pan seared duck breast accompanied by a poached heart salad with kohlrabi, kale and Chinese five spiced wild rice.

CHARIOT DE FROMAGE

Table selection of three or five cheeses. Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney.

£9 - three or £14 - five

COURSE FIVE

Blackcurrant & Liquorice

Blackcurrant Sorbet, Fennel Crumble, Liquorice Blancmange

Evoking the memories of childhood - fond memories of playing hide and seek in the bushes and eating the intensely sour berries, subtle but distinct smell of the leaves and the warm glow of the summer sun inspire the dish. Most of us have terrible tales of school canteen blancmange but this is usually down to poor execution by overworked dinner ladies! Here we have taken the marriage of blackcurrant and liquorice to evoke those memories and replace them with better ones, hopefully!

— or —

Peach Melba

Our twist on the classic dessert invented by Escoffier the delicate and light fruit flavours create the epitome of summer. Sweet white peach sorbet, roasted peach with raspberry gel and vanilla espuma.

COURSE SIX

Apricot Soufflé, Lavender Ice Cream

We always include a seasonal soufflé on our menu as it's a light and elegant end to the meal. Combining our love for apricots with the fresh flavour of lavender, gathered from the grounds of the hotel and infused into milk for the ice cream.

— or —

Vanilla Panna Cotta, Red & White Strawberries, Mint

Peter Jones, a local supplier grows amazing white strawberries and tagete leaves which are a part of the marigold family and they are the inspiration for this classic dessert which showcases the fresh tastes of the Summer season.

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.