



Chef's Experience Menu

Celeriac, rice consommé

Carrot, pistachio sandwich
Mushroom, truffle, black garlic tart
Beetroot tartare, crispy capers, waffle

Pumpkin & Parmesan Agnolotti
toasted hazelnuts, sage, beurre noisette

Celeriac and Truffle terrine
Pickled walnuts, chestnut

Hispy Cabbage
Caper, gherkin, Parmesan

Cauliflower satay
Coriander & lime pesto, Bombay mix

Eccles cake
Stilton

Passion fruit
Coconut sorbet, kaffir lime

Banana Parfait
passionfruit, chocolate ganache,

Petit Fours

90

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens