

*Two Courses 75 / Three Courses 90*

*Experience Menu 2 Starters, 1 Main and 1 Dessert 99*



### To Begin

*Today's freshly baked bread and butter*

*Chef selection of Amuse Bouche*

### Starter

**Asparagus** Green asparagus, almond cream, shiso oil and Wirral watercress

**Bluefin Tuna Tartare** Ponzu sauce and citrus gel, cherry tomato, garlic and anchovies

**Hand dived Orkney Scallop** Carrot cream, grapefruit gel and turmeric sauce

**Raviolo** Braised rabbit ragu, parmesan foam and burnt onion cream

**Salt Aged Beef Carpaccio** Basil pesto, pine nut milk and pizzaiola sauce

### Main Course

**Salt Aged Beef Wellington** Seasonal vegetables and bone marrow jus

**Creedy Carver Duck** Pumpkin chutney, fondant potatoes, orange gel and bigarade sauce

**Turbot** Roasted leeks, parsley oil, potatoes and capers, lemon sauce

**Risotto** Garden peas, crumbled buffalo mozzarella and raspberry jus

**Lobster Linguine** Lobster sauce, court bouillon, white wine, micro herbs

### Sides

**Hand Cut Chips** Chicken skin salt 6.5

**Grana Padano Truffle Chips** 8.5

**Confit Garlic Pomme Purée** 6.5

**Seasonal Vegetables** 6.5

**Panzanella Salad** Sunflower pesto, croutons, fresh onion, roasted red pepper 6

### Dessert

**Pistachio Tiramisu** Traditional Italian tiramisu, pistachio mascarpone, raspberry sorbet

**Chocolate Dome** Raspberry gelee centre, caramelised popcorn, vanilla gelato

**Lemon Meringue** Lemon sponge, lemon curd, lemon sorbet

**Selection of British Cheeses** Pickled carrots, candied walnuts, ginger fruit loaf, quince paste

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen. Please inform your server of any allergies. An optional service charge of 10% will be added to your bill.