



PRIX FIXE MENU

Two Courses 59 | Three Courses 69

STARTER

English Pheasant

Masala, Pumpkin, Nduja, Seed Migas

White Crab & Sea Trout Rilette

Lemon Sabayon, Apple, Nori Seaweed, Sourdough Crumpet

Hand Dived Scallop & Langoustine Tortellini

Spiced Carrot Ketchup, Ricotta, XO Butter Sauce, Sea Herb + £9

Garstang Blue Cheese Mousse

Wilkes Loaf, Pickled Walnut, Golden Beetroot, Grape V, N

MAIN COURSE

Beef Wellington

Confit Garlic Pomme Purée, Pickled Onion Rings, Wirral Watercress, Bone Marrow Jus +£10

Scottish Wild Venison

Haunch Lasagne, Salsify, Pickled Walnut Ketchup, Spiced Black Pudding, Ham Fat Brassicas

Halibut

Baby Leek, Mussels, Winter Girolle, Seaweed Chutney, Burnt Cauliflower,
Champagne Royale Sauce GF

Deer Manor Lions Mane Mushroom

Sauce au Poivre, Pickled Shimeji, Puffed Wild Rice, Artichoke Vegan

SIDES

Hand Cut Chips Chicken Skin Salt £6.50

(Grana Padano & Truffle + £2)

Confit Garlic Pomme Purée V, GF £6.50

Tandoori Carrots, Wirral Watercress, Natural Yoghurt V, GF £6.50

BBQ Brussel Sprouts Caramelised Artichoke, Maple, Crispy Chilli, Chestnut V £6.50

Waldorf Salad Walnuts V, GF, N £6.00

DESSERT

Pistachio Tiramisu Traditional Italian Tiramisu, Pistachio Mascarpone, Raspberry Sorbet V, N

Chocolate Dome Raspberry Gelee Centre, Caramelised Popcorn, Vanilla Gelato GF Alt.

Lemon Meringue Lemon Sponge, Lemon Curd, Lemon Sorbet V

Selection of British Cheeses N + £7.50 Pickled Carrots, Candied Walnuts, Ginger Fruit Loaf, Quince Paste, Sourdough Crackers

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.

