



Starters

GARDEN PARSLEY SOUP

Goats cheese and Périgord truffle gnocchi, celeriac and lovage

STUFFED JACKET SKIN

Mrs Kirkham's Lancashire cheese, chives, pickles and herring roe

Mains

ROAST ENGLISH QUAIL

New season morel's, celeriac, dark and light mushroom sauces

WILD SEABASS

Preserved lemon hollandaise, white asparagus, lemon and tarragon

Triple cooked chips

£4

Cheese

CHEESEBOARD FROM THE COURTYARD DAIRY

Truffle honey and tongue biscuits

Desserts

'TIRAMISU'

Banana ice cream, mascarpone sabayon and coffee bean caramel

MICHEL CLUIZEL CHOCOLATE AND HAZELNUT SOUFFLE

Salted raw milk ice cream and hot chocolate butterscotch

2 courses £30, 3 courses £40 or 4 courses £50

Not all ingredients used in a dish are listed, if you have any allergies or dietary requirements please inform a member of staff.