

tasting menu - 85
wine flight - 60

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Sour dough bread with roasted onion butter

Buttered mash potato with chicken confit and girolle mushrooms

Pigs head croquette with smoked apple puree

Chilled butterhead lettuce and lovage velouté with crayfish and smoked anchovies

Pea mousse, fresh ricotta and broad beans

Raw mackerel, turnips and coriander

Gin fizz sorbet, cucumber and caviar

Salt aged duck with Kohlrabi and pickled ransom capers

Or

Wild seabass, mussels, yellow pepper, coco beans and sea spinach

Our own salami with Crooks blue cheese and honeycomb

Greengage and meadowsweet ice cream with treacle tart

Manchester Tart

Homemade chocolates

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Selection of regional cheeses – 15

Please inform your waiter of any allergy or dietary requirements when making your order.