

Starters

Cauliflower and smoked haddock velouté, cured salmon, polonaise, parsley
Jerusalem artichoke risotto, truffled ricotta, citrus oil (v)
Chicken liver parfait, dressed Beluga lentils, toasted brioche

Mains

Glazed Suffolk pork belly, braised pig cheek, celeriac purée, pickled rhubarb
Roast pumpkin agnolotti Cornish yarg, almonds, smoked butter (v)
Pan fried sea bream, Brandade, Lytham shrimps, roast garlic dressing

Desserts

Mango lime arctic roll, roasted rum pineapple and coconut lime meringue
Poached pear tart, thyme custard and stem ginger ice cream (v)
Warm chocolate mousse, salted caramel ice cream and
tonka chocolate madeleine (v)
Selection of British cheese (£8 supplement)

Selection of tea and coffee £7

Two courses £35 per person (available for lunch only)

Three courses £44 per person.

Wine pairing £43 supplement per person for 3 courses.

Wine pairings are subject to changes

v - vegetarian

*Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Thank you for your support.

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