

Starters

Salad of winter vegetables, air-dried beef, veal tongue, remoulade
Chestnut mushroom risotto, cauliflower mushroom, cured egg yolk (v)
Cured Scottish salmon, crème fraîche, marinated salmon roe, vichyssoise

Mains

Glazed ox cheek, potato purée, celeriac, red wine and parsley
Jerusalem artichoke ravioli, winter greens, white wine, tarragon (v)
Cornish cod, buttered spinach, Lytham shrimp béarnaise

Desserts

Clementine and hazelnut tart, citrus sorbet
Banoffee financier, salted caramel, banana ice cream
Dark chocolate and orange delice, brandy ice cream
Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8

We are proud to work with a B Corp certified coffee supplier and
our teas are ethically sourced and fairly traded.

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

Three courses £45 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.

