



## DAIRY FREE MENU

Choose from our Chef's Seasonal Tasting Menu **or** your choice of dishes from our A La Carte Menu

### **Chef's Seasonal Tasting menu**

Simon's Seasonal Selection of dishes

£80 per person

#### **Milk Bread & The Good Butter**

Fresh Daily House made Milk Roll  
with The Good Butter

#### **Gurnard**

Sashimi gurnard with tomato ponzu, yuzu sake and mirasol chilli  
pepper

#### **Tomato Thermidor (V)**

Isle of Wight tomatoes and Thermidor sauce with wet garlic, ,  
foraged sorrel and tomato 'jerky' oregano

#### **Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread**

Tender lamb rump with rumbledethump and wild garlic, elven  
way bread and crispy fermented cabbage

#### **Strawberry, Marigold and Macadamia**

English strawberry with garden marigold, and macadamia nut  
crumble

*Wine pairings available at £35 per person*

### **TO START**

#### **Buttermilk Bread & The Good Butter**

Fresh daily house made milk roll with 'The Good Butter'  
and beef bits **or** with wild garlic butter (V)

#### **Rag Pudding**

Invented in Chef Simon's hometown Oldham, a deep-fried  
suet bun is filled with succulent  
braised beef alongside blue pepe nasturtium

#### **Cornish Mackerel**

Cornish Mackerel cured in pink pepper and star anise,  
cooked directly on white hot coals. Tempura Shiso Leaf,  
Wirral Watercress & garden gooseberry

#### **BBQ Hen of the WOODS (V)**

Glazed maitake mushroom with 20-year old aged mirin

#### **9 Egg, Chips & Ham 15**

Layers of guanciale and potato topped with cured  
 yolks and bacon mayo with bacon burnt ends

#### **14 Gurnard 16**

Sashimi gurnard with tomato ponzu, yuzu sake and  
 mirasol chilli pepper

#### **15 The Best Bit of the Chicken 14**

Crispy chicken oysters, with crispy chicken skin, fried  
 kale and mitake

#### **12 Sticky Glazed Short Rib 15**

Sticky 20-year old aged mirin and soy, slow cooked  
 beef short rib

V - Vegetarian



## IN THE MIDDLE

### **Lamb Rump, Rumbledethump, Wild Garlic, Bread & Dripping**

Tender lamb rump with rumbledethump and wild garlic, elven way bread and crispy fermented cabbage

**38**

### **Halibut & Braised Ox Cheek**

Halibut fillet with rich, sticky ox cheek, diced smoked ox heart and tongue bound with bone marrow, finished with fume and Buddha's hand oil with sea vegetables

**36**

### **Rib of Beef & Porthilly Oyster**

Porthilly Oyster & beef served both raw and cooked Rockefeller style with wild garlic tabasco and green tomato

**60**

### **Artichoke, Garlic, Parsley (V)**

Roasted globe artichokes in a split lemon chervil plant based sauce with Mrs B's garden flowers

**22**

## ACCOMPANMENTS

### **Sweet & Sour Vegetables (V)**

A chilled salad selection of sweet and sour, preserved, fresh and fermented vegetables

**10**

## TO FINISH

### **Strawberry, Marigold and Macadamia**

**12**

English strawberry with garden marigold, and macadamia nut crumble