Chef’s Experience Menu

Chilled strawberry gazpacho

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Sweetcorn, pistachio sandwich
Mushroom, truffle, black garlic tart
Celeriac tartare, crispy capers, waffle

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Ajo Blanco
Pickled melon, grapes, smoked almond

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Springle salad
Goat’s curd, pea ice cream

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BBQ celeriac
Gribiche garnish, gherkin hollandaise

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Cauliflower satay
Coriander & lime pesto, Bombay mix

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Eccles cake
Stilton

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Wild strawberry
Champagne, yogurt

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Tonka bean mousse
Amaretto, coffee ice cream

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Petit Fours

90

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information on ingredients in our food which contain allergens