



29<sup>TH</sup> SEPTEMBER - EXQUISITE EVENING

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

The Humble Carrot  
(Carrot, labne, hazelnut)

-

Deer Friends  
(Venison, damsons, raw chocolate)

-

Bloody Mary  
(Spiced tomato sorbet, celery granita)

-

Heart of a Fisherman  
(Sea bass, sweetcorn, artichoke, rocket)

-

Summer's Over  
(White chocolate, honeycomb, cardamom, raspberries)

**Finished with Knowsley's own blend of tea, coffee & petit fours**

A sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each of the 5 courses



29<sup>TH</sup> SEPTEMBER — EXQUISITE EVENING

VEGETARIAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

The Humble Carrot  
(Carrot, labne, hazelnut)

-

Make My Heart Beat  
(Beetroots, goats cheese, raw chocolate)

-

Bloody Mary  
(Spiced tomato sorbet, celery granita)

-

This Is Amaizing  
(Artichoke hearts, Jerusalem artichokes, sweetcorn, rocket)

-

Summer's Over  
(White chocolate, honeycomb, cardamom, raspberries)

**Finished with Knowsley's own blend of tea, coffee & petit fours**

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29TH SEPTEMBER — EXQUISITE EVENING

VEGAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

The Perfect Pear  
(Rocket, pear)

-

Homage to Fromage  
(Cashew cheese, leeks, peppercorns, balsamic)

-

Bloody Mary  
(Spiced tomato sorbet, celery granita)

-

Two Worlds Collide  
(Pumpkin gnocchi, daikon, lime, watercress, chilli, coriander)

-

Our Greenhouse  
(Rhubarb, fig, pistachio)

**Finished with Knowsley's own blend of tea, coffee & petit fours**

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