



15TH FEBRUARY 2019 - EXQUISITE EVENING

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

Naked bird

(Pigeon, hazelnut, currants)

-

Piece of cake

(Carrot, beetroot, goat's cheese)

-

Chips and dip

(Avocado, lime, cacao)

-

Miso tasty

(Cod, ginger, miso)

-

Walnut whip

(Walnut, rose, sponge, berries)

Finished with Knowsley blend coffee & petit fours.

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



15TH FEBRUARY 2019 - EXQUISITE EVENING

VEGETARIAN & VEGAN 5 COURSE TASTING MENU

Freshly baked bread & oil selection

Amuse Bouche

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Drop the beet

(Beetroot, horseradish, sesame)

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Pad Thai

(Coconut, almond, chilli)

-

Chips and dip

(Avocado, lime, cacao)

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Glad you turned up

(Turnip, Portobello, ginger, soy)

-

Walnut whip

(Walnut, rose, sponge)

Finished with Knowsley blend coffee & petit fours.

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