

EXQUISITE EVENINGS - MAY DEGUSTATION 2019

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

One egg is just un oeuf

(Egg, dashi, enoki)

-

River maps

(Hake, parsley, caviar, buttermilk)

-

Lamb pie

(Lamb, morel, mint, potato)

-

From the earth

(Beetroot, pecorino, balsamic)

-

Breakfast time

(Cereal, sugar, milk)

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

A sommelier from Boutinot Wines will be serving the perfect wine to complement each of the 5 courses plus an arrival drink.

Tasting Menu with wine pairing £120pp

Tasting Menu with non-alcoholic pairing £95pp

Tasting Menu £75pp

EXQUISITE EVENINGS - MAY VEGAN DEGUSTATION 2019

5 COURSE TASTING MENU

Freshly baked bread & oil selection

Amuse Bouche

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Engrained with flavour

(Creamy grains, pumpkin seeds, herbs)

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One with the lot

(Chickpea, tahini, bulgur, lavosh)

-

Tortellini

(Ricotta, Kalamata olive, parsley)

-

From the earth

(Beetroot, pecorino, balsamic)

-

Breakfast time

(cereal, sugar, milk)

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

A sommelier from Boutinot Wines will be serving the perfect wine to complement each of the 5 courses plus an arrival drink.

Tasting Menu with wine pairing £120pp
Tasting Menu with non-alcoholic pairing £95pp
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