

Tasting menu

1st Course

Shropshire heritage tomato

Compressed cucumber, tapioca + tomato sorbet

2nd Course

Butter poached cod

Pickled samphire, bacon + pea chowder

3rd Course

Duck ravioli

Mouli fondant, pickled mushrooms + dashi duck broth

4th Course

Pan fried duck breast

Pomme anna, spiced plum puree, pak choi + hoisin

5th Course

Apple tarte tatin

Tonka bean ice-cream

£55.00

Available Monday – Saturday 6PM – 7.30PM

*all of our meats are prepared using the water bath technique and are served pink *all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. *all of our dishes are designed to be part of a three-course meal and are made from fresh using local produce. *all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.