

## Tasting menu

### 1<sup>st</sup> Course

#### Shropshire heritage tomato

Compressed cucumber, tapioca + tomato sorbet

### 2<sup>nd</sup> Course

#### Salt baked beetroot

Roasted + pickled beetroot, fennel pollen ice cream

### 3<sup>rd</sup> Course

#### Twice baked cheese soufflé

Walnut, pickled apple + fourme D'Ambert

### 4<sup>th</sup> Course

#### Sumac roasted cauliflower

Butterbean puree, swiss chard, salted lemon + green chilli dressing

### 5<sup>th</sup> 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.