

## Starters

Cornish Mackerel and Iberico ham sandwich, piquillo peppers, caper dressing, lemon confit	£ 8
Mayan gold potato croquette, white onion, Jerusalem artichoke, aged parmesan, summer truffle	7
Lemon and coriander falafel, chopped aubergine, muhammara, spiced nut crumble	7
Poached and roasted Norfolk quail, morcilla fritter, English peas, charred baby gem lettuce	8
Middle White pork cheek cooked in masterstock, BBQ glaze, pickled chilli, steamed bao	8
Sweetcorn veloute, Cornish crab spring roll	8

## Mains

	Market Price
Market fish of the day	
Poached and roasted copper marron chicken breast, Alsace bacon gnocchi, spring vegetables, white port and truffle broth	19
Fillet of beef, portobello mushrooms, beef tomato, chunky chips, peppercorn sauce	34
Pork tenderloin, sticky shoulder ragu, roast and pickled pineapple	22
Bowland lamb saddle and belly, fenugreek braised heritage carrot, spiced lentils, coriander chutney	25
Pea and mint ravioli, Wye valley asparagus, home made ricotta, wild garlic	16

## Sides

Hong Kong broccoli	5
Chunky chips, chicken salt	5
Skin on fries, chicken salt	5

## Desserts

Espresso Martini chocolate cup, vanilla parfait, doughnut, salted toffee	8
Caramelised banana, tamarind ice cream, Hob Nob crumb, chocolate shards	8
Brillat savarin cheesecake, Ribby garden rhubarb, ginger ice cream	8
Liquorice pannacotta, Ribby garden blackcurrants, Black Sheep ale ice cream	8
Selection of cheese's, blackcurrant jelly, Worcester gel, pickled walnut, crackers and fennel rosemary bread	11

## The Drangery Tasting Menu

These wines have been specifically paired with the dishes to give a well balanced combination of both food and wine.

7 COURSE TASTING MENU (per person)

\*WINE FLIGHT (per person)

£

59

30

Mayan gold potato croquette, white onion, Jerusalem artichoke, aged parmesan, summer truffle

*\*Pinot Grigio 'Torre dei Vescovi' Colli Vicentini, Vicenze, Italy*

Middle White pork cheek cooked in masterstock, BBQ glaze, pickled chilli, steamed bao

*\*Colli Vicentini Merlot, Vicenze, Italy*

Cornish Mackerel and Iberico ham sandwich, piquillo peppers, caper dressing, lemon confit

*\*Bishops Leap Sauvignon Blanc, Marlborough, New Zealand*

Roast fillet of Bowland beef, slow cooked onions, foie gras, madeira

*Dona Paula Malbec, Argentina*

Espresso martini Chocolate cup, vanilla parfait, doughnut, salted toffee

*\*Essensia Orange Muscat, California, USA*

Selection of cheese's, blackcurrant jelly, Worcester gel, pickled walnut, crackers and treacle walnut bread

*\*Starboard Batch 88, Quady Winery, California, USA*

Tea, coffee and petit fours to finish

(TO BE ORDERED BY THE WHOLE TABLE, BEFORE 8PM)

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a team member for further assistance.