

## Set Menu

### Starters

Sutton Hoo chicken terrine  
fruit chutney, hazelnut brioche

Sharpham brie agnolotti  
truffle, leek and potato soup (v)

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### Mains

Glazed ox cheek  
root vegetables, creamed potatoes, red wine

Grilled sea trout  
Lytham shrimps on toast, horseradish sauce

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### Desserts

Banana bread  
dulce, mascarpone, salted milk ice cream

Guanaja chocolate brownie  
vanilla cream, tonka ice cream

Selection of British cheeses (£12 supplement)

Selection of tea and coffee £9

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Two courses £47 (lunch only)

Three courses £57

Wine pairing £46

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v - vegetarian

Additional Vegan and Vegetarian dishes are available on a separate menu. Please ask your waiter should you wish to view these.

Should you have any dietary or allergen requirements, please do inform our team.

# OETKER HOTELS

Masterpiece Collection

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As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.



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We are proud to offer B Corp certified illy coffee and all our tea blends are ethically sourced and fairly traded.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.