

Set Menu

Starters

Sutton Hoo chicken terrine
winter fruits, hazelnut brioche

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

Mains

Glazed ox cheek
winter vegetables, creamed potatoes, red wine

Grilled sea trout
Lytham shrimps on toast, horseradish sauce

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

Two courses £45 (lunch only)

Three courses £55

Wine pairing £46

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

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.



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.