

## INITIALS

### **Bread & Butter**

#### *Broth*

Our warm Northern welcome of 'French Malt' loaf with beef butter and burnt onion broth

### **Pie**

Lancashire tasty & onion reimagined

### **Ham Fry**

Our own cured & smoked ham hock from English, Iberian pigs fried in breadcrumbs with parsley and a pickled salad

### **Vegetable**

Peter from the Wirral's courgette flower, picked in the dark. Stuffed with courgette mash and sauced with yeast & pickled elderflower

### **Fish**

From the Cornish coast, day boat cod loin poached in brown butter with whey turnips & white asparagus milk

### **Meat**

Organic Lamb, Saltmarsh reared in Caernarfon, ramson caper gravy & pickled carrot

### **Custard**

Baked in the bowl with the most seasonal fruit we can find served stewed, frozen & dried.

### **Sweet Treat**

#### *Coffee*

Mancoco double espresso, a chocolate to finish

**DRINKS PAIRING AVAILABLE- TIPS¥£45/WINE£65/NOT-TIPSY £30**

