

Docket N°33

A LA CARTE MENU

From 6pm

TO START

Beetroot

pickled carrot, walnut & dill

£6.50

House smoked Rainbow trout

avocado puree, puffed wild rice

£7.50

Jerusalem artichoke and truffle soup

Shropshire Coppa, Chestnut mushrooms

£6.50

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MAIN COURSE

Hake

pumpkin and cumin puree, tenderstem, pumpkin seed crisp

£21

Chicken breast

Bulgur wheat, smoked garlic, parsley

£23

Rose Veal

chanterelles, haricot beans, parsley root puree

£28

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DESSERT

Blackberry and lemon

blackberry parfait, lemon curd, poppy seed

£7.50

Pressed apple terrine

honey and prune cake, green apple sorbet

£7.50

Chocolate mousse

cocoa crumble, orange sorbet

£7.50

Local cheese

Perl Wen, Appleby's Cheshire, Shropshire Blue

£7.50

TASTING MENU

From 6pm

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Beetroot cured ocean trout

pomegranate, kohlrabi, fennel bread

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Lamb terrine

Piccolo parsnip, olive puree, shallot

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Turbot

mushroom puree, tenderstem, truffle chicken sauce

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Local cheese

Perl Wen, Appleby's Cheshire, Shropshire Blue

Supplement £7.50

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Williams pear

dark chocolate, walnut

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£37 per person

Paired drinks £20 per person

*This is a **SAMPLE MENU**, all menu items are subject to change.*

We source a wide range of ingredients, please let us know if you have any dietary requirements, allergies or intolerances