

## Evening Al A Carte

### To Indulge

Joseph Perrier Cuvée Royale Brut Champagne  
125 ml - £8.50

Joseph Perrier Cuvée Royale Brut Rosé Champagne  
125 ml - £10.50

### Amuse-bouche

#### Oysters

£18 per ½ dozen

**Shallot Vinegar**, tabasco, lemon £3.50

**Ponzu**, orange £3.50

**Cucumber**, caviar, dill £3.50

### Nibbles

**Mansion breads**, flavoured butter £4.95

**Gordal olives** £3.95

**Smoked almonds** £3.95

**Crispy pork crackling**, allium emulsion £3.95

**Caramelised onion sausage rolls**, spiced date puree £4.95

**Roast butternut and tahini hummus**, grilled breads and  
crudités £4.95

### Starters

#### Churche's cocktail,

\*NZ Sauvignon Blanc\*

lobster, crab, shrimp, caviar, confit egg gel, bloody mary £19.95

#### Crab custard,

\*Le Bijou rose\*

pink grapefruit, caviar, white crab, apple, gingerbread £14

#### Beef tartare,

\*Pinot Noir\*

wood sorrel, cucumber, capers, onion feuille de brick, pickled mushroom, coal mayonnaise, scots pine £14

#### Hand dived scallops

\*Pinot Grigio Blush\*

yeasted cauliflower, chicken wing, roe coral, nasturtium leaf £16

#### Wild mushrooms,

\*French Sauvignon Blanc\*

parmesan, spinach, confit egg yolk, feuille de brick £10.50

\*Denotes our recommended wine pairing with the dish\*



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### From the Grill

#### Meat

**12oz Herefordshire ribeye on the bone**, 28 day dry aged and matured £29.50

\*Malbec\*

**8oz Herefordshire fillet** £30

\*Merlot\*

**Chicken suprême** £18

\*French Sauvignon Blanc\*

**Land meets sea**, 8oz fillet, half lobster thermidor £54

\*Châteauneuf-du-Pape\*

*Served with portobello mushroom, sautéed wild mushrooms, tomato, beef marmalade, truffle & parmesan chips*

#### Sauces

truffle jus, peppercorn, marrowbone jus, salsa verde, £1.95

#### Fish

**Whole filleted sea bass** £22.50

\*Pinot Grigio\*

**Lobster thermidor** £29

\*Pinot Grigio Blush\*

**Market fish**, ask for daily market price

*Served with tender stem broccoli, truffle & parmesan chips or garden potatoes*

### Mains

#### Halibut

\*Amatore\*

haricot blanc and baby leek cassoulet, fermented kohlrabi, mussel and leek velouté £31

#### Venison

\*Merlot\*

Salt baked celeriac, kale, micro poached pear, blackberry, granola, vanilla jus £28

#### Charred duo of lamb

\*SA Pinotage\*

alliums, welsh rarebit, roasted potato terrine, cauliflower, black garlic puree, salsa Verde, jus £25

#### Butter poached lobster

\*Viognier\*

risotto, red wine poached scallop, white crab, sweetcorn £32

#### Goats cheese croquette,

\*Le Bijou Rose\*

whipped goats' cheese, roasted onions, beetroot, lovage, puffed wild rice £17

#### Sides

**Charred tender stem broccoli**, salsa verde £4.95

**Roast beetroot**, whipped goats' cheese, puffed wild rice £4.95

**Russian kale**, toasted pumpkin seeds, dill oil £4.95

**Cheshire garden potatoes**, herb butter £4.65

**Beef dripping chips** £3.50

**Truffle oil chips**, parmesan £4.95

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