

Evening Menus

To Indulge

Nyetimber Cuvée Brut Champagne

125 ml - £10.25

Nyetimber Cuvée Rosé Champagne

125 ml - £11.75

Snacks

Mansion breads, flavoured butters £4.95

Gordal olives, £3.95

Smoked almonds, £3.50

Crispy pork crackling, allium emulsion £3.50

Oysters

Naked, shallot vinegar, lemon £3.50

Wasabi crème fraîche, pickled ginger £3.50

Cucumber, caviar, dill £3.50

Or £18 per 1/2 dozen

Starters

Churche's fruit de mare (2 to share),

Picpoul de Pinet

Oysters, lobster claws, crab claws, king prawns, mussels,
caramel chilli dressing, lemon emulsion, fresh bread rolls £70

(Served cold)

Crab crumpets

Pinot grigio blush

Curried white crab, brown shrimp, mango chutney, caviar, shellfish emulsion £12

Venison tartare

Merlot

pickled shimeji, beetroot ketchup, orange, feuille de brick, Scots pine, sumac,
grilled sourdough, bone marrow butter £16

Fogarty grilled Lobster

Verdejo

half lobster tail, lobster tortellini, black garlic, cucumber, red pepper, dill £18

Wild mushrooms

French Sauvignon Blanc

truffle, spinach, slow cooked egg yolk, parmesan foam, feuille de brick £13

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

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

Pinot Noir

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

Sauces

cognac & pommery mustard , peppercorn, marrowbone jus £1.95

Crustacea

Half lobster thermidor £29

Pinot Grigio Blush

Grilled half lobster, Garlic butter £29

Pinot Grigio Blush

Roasted shellfish (2 to share) £80

Lobster, scallops, king prawn, crab, mussels, clams, garlic butter

(Served hot)

Muscadet

*All served with tenderstem broccoli,
truffle & parmesan chips or garden potatoes*

Al A carte

Duck breast

Merlot

Smoked duck fat potato, braised red cabbage, caramelised celeriac, pear, barbecued cavolo nero, vanilla jus £26

Trio of Beef

SA Pinotage

Short rib cannelloni, tongue, cheek, dauphinoise cappuccino, beef dripping roasted beetroots, kale, jus £28

Halibut

*New Zealand Sauvignon Blanc *

Braised puy lentils, parsnip puree, sweetbreads, hay baked leeks £31

Monkfish

Chardonnay

horseradish creamed potato, prosciutto crisp, roasted shallot, salsify, kale, bois boudrin sauce £28

Goat's cheese croquette

Le Bijou Rose

whipped goat's cheese, roast onion, beetroot, lovage, puffed wild rice £14

Sides

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

Triple cooked chips £3.50

Truffle oil chips, parmesan £4.95

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