



FARM TO FORK MENU

Cheese rolls and whey butter

SLOW BAKED KOHLRABI

Stewed garden greens, shrimps, olive oil dressing
100ml Riesling 'Dry', Donnhoff, Nahe, Germany, 2021

ORKNEY SCALLOP ***

Daurenki caviar, champagne sauce
100ml Nyetimber Classic Cuvee, Multi Vintage NV

PUMPKIN RISOTTO **

seeds, and oil
100ml Malvasia, Eguren Ugarte, Spain, 2021

RED LEG PARTRIDGE

Breast and leg, pickled damsons, burnt onions, sage jus, bread sauce
100ml Pinot Noir, District 7, USA, 2019

OR

PLANCHA ROAST HALIBUT

Truffle mash, Jerusalem artichoke cream
100ml Chardonnay, Amen Break, Victoria, Australia, 2019

ORGANIC GARDEN VEGETABLES (PB)

£6	£7
Hispi cabbage	Triple cooked chips
French beans & sugar snap peas	Local new potatoes
Creamed kale & swiss chard	

CONFERENCE PEARS (PB) **

Verjuice, agave syrup, olive oil ice cream
70ml Beereauslese, Muenzenrieder, Nieuseedlersee, Austria, 2020

ICED MELTING CHOCOLATE

Chocolate sorbet, mace caramel, hazelnuts
70ml Muscadet Sevre et Maine Sur Lie, Chateau du Coing, France, 2022

CHEESE ***

Selection of British and Irish cheeses from The Courtyard Dairy
70ml Tawny Port, Niepoort Ruby, Niepoort LBV or White Port

ECCLES CAKES AND CHOCOLATE TRUFFLES

3- COURSE MENU £39.00

5- COURSE MENU £59.00 **

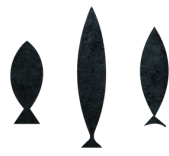
7-COURSE MENU £89.00 ***

3- COURSE WINE FLIGHT £30.00

5-COURSE WINE FLIGHT £40.00

7-COURSE WINE FLIGHT £58.00

**Please note - our 3 course menu is not available on a Saturday evening*



FARM TO FORK PLANT BASED MENU

Sough dough bread and parsley pesto

SLOW BAKED KOHLRABI

Stewed garden greens, olive oil dressing

100ml Riesling 'Dry', Donnhoff, Nahe, Germany, 2021

PUMPKIN RISOTTO **

seeds, and oil

100ml Malvasia, Eguren Ugarte, Spain, 2021

CELERIAC AND SHITAKE MUSHROOM LASAGNE

Hispi cabbage, mushroom purée, maitake mushrooms

100ml Pinot Noir, District 7, USA, 2019

ORGANIC GARDEN VEGETABLES (PB)

£6

Hispi cabbage

French beans

Kale & swiss chard

£7

Triple cooked chips

Local new potatoes

CONFERENCE PEARS **

Verjuice, agave syrup, olive oil ice cream

70ml Beerenauslese, Muenzenrieder, Nieuseedlersee, Austria, 2020

ICED MELTING CHOCOLATE

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