

Methodology

Sourdough

Allow the butter and crispy chicken skin to come to room temperature. Generously spread over the sourdough before sprinkling with the Maldon sea salt.

Cornish Mackerel Fillet

Turn your grill on to full and allow to heat. Place the mackerel fillets on a grill tray and place under the grill for 1 minute to warm through. Whilst the mackerel is heating, get the peanut sauce and make two swipes to the right of the plate, garnish with the compressed cucumber ribbons, the pickled carrot disks, the crushed peanuts and coriander cress. Place the mackerel to the left-hand side of the garnish and enjoy.

Pork Fillet Wrapped in Parma Ham and Basil

Turn the oven to 180 C and allow to pre-heat. Place a small pan half filled with water on the stove and begin to heat, add the vacuum pack with the pork collar into this to gently heat through. Whilst heating place a frying pan on the stove with a little oil, when hot place in the pork fillet and roll around in order to colour the Parma ham, reduce the heat and continue to cook for 2/3 minutes further. Remove from the pan and place on an oven tray with the diced pineapple, place in the oven and cook for 6 minutes. Add the lentils and the red wine sauce to a pan and the carrot puree to another pan, gently heat these until boiling. Remove the pork fillet from the oven and allow to rest for 4 minutes, whilst resting carefully remove the pork collar from the pan and drain, remove from the bag and place just off centre on the plate. Spoon the carrot puree around and then place the lentils in small piles and spoon around the sauce. Slice the pork fillet in two and plate, finish by adding the roast pineapple pieces.

Lancashire Blue

Arrange the Lancashire Blue cheese and gingerbread cake next to each other on the plate. Quenelle the rhubarb chutney on top of the cake and tuck in!

Chocolate Cremeux

Place the chocolate cremeux into the centre of the plate, add a few dots of the passion fruit puree around the cremeux and place the passion fruit curd ball next to it. Sprinkle with the yoghurt crispies and spoon around the fresh passion fruit seeds.

Dave Ashton
Executive Head Chef



Dining Menu

Five Course Dinner with Bottle of Selected Wine for 2 people - £60

Organic Sourdough

Chicken Fat Butter (C/G, MI, SU)

Cornish Mackerel Fillet

Peanut Sauce, Compressed Cucumber, Pickled Carrot (C/G, FI, PE, SE, SO, SU)

Pork Fillet Wrapped in Parma ham and Basil

Braised Pork Collar, Cardamom Spiced Lentils, Carrot Puree (CE, SU)

Lancashire Blue Cheese

Gingerbread, Rhubarb Chutney (C/G, MI, SO, SU)

Milk Chocolate Cremeux

Passion Fruit and Yoghurt (C/G, MI, SU)

Unfortunately, we cannot cater for dietary requirements on this menu

Allergens

C/G - Contains Cereals/Gluten

CE- Celery

FI - Contains Fish

LU - Contains Lupin

MI - Contains Milk

MU - Contains Mustard

PE- Contains Peanuts

SE - Contains Sesame

SO - Contains Soya

SU - Contains Sulphites

