

CASSIS

Sample Tasting Menu

Amuse Bouche

New Season Formby Asparagus

Potato wrapped free range hens egg,
Hollandaise sauce,
and black truffle dressing

Steamed Wild Sea Bass

Fennel pollen, sauce vierge, herb salad

Pan Fried Goosnargh Duck Breast

Sarladaise potatoes,
caramelized shallots,
sautéed foie gras,
leg meat gnocchi, red wine jus

Creamed Seasonal Goats Cheese

Baby artichoke, confit red pepper,
pressed plum tomatoes,
micro cresses, aged balsamic

Pre-dessert

Deconstructed Black Forest

Tea, Coffee and Petit Fours

£53.95

This menu is designed
for the whole table

*(A plate of artisan cheese
is available instead of the goats cheese mousse
if requested, £3.50 supplement)*

Some of our dishes may contain nuts.

Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed.

Some of our dishes are served warm not hot.

Prices are inclusive of VAT at 17, 5

Please note, that by its very nature, game and wild fowl may contain lead shot, whilst we endeavour at all times to see that this is removed, we cannot guarantee it.