



SOME OF MY FAVOURITE CK DISHES ALL IN ONE SITTING.
THIS MENU IS DESIGNED TO GIVE YOU A TASTE AND INSIGHT
TO THE WORKINGS OF OUR CURIOUS KITCHEN. ENJOY!



MARC PAYNE
EXECUTIVE CHEF

Sundried Tomato Bread, spanish olive oil, aged balsamic, homemade butter, marinated olives

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Boquerón's, olive oil, parsley & garlic

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Loaded Padron Peppers, smoked paprika & crispy shallots

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Crispy Chicken, Tonkatsu ketchup, spring onion & chilli

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Heritage Beetroot, sorrel, whipped goats cheese, walnut & honey

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Home Cured Salmon, Crème Fraiche, pickled cucumber & lemon

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Butternut Squash and Sage Risotto, grilled cornish Gevrik cheese

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Slow Braised Ox Cheek, smoked garlic mash, baby onion, oyster mushrooms pancetta, Madeira jus

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Dark Chocolate Marquise, blackberry and sea salt

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Selection of Petit Fours

£65pp

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Enjoy a Five Course Drinks Flight, featuring some great local products from
Moor Ale, 6 O'Clock Gin and then some Coravin wines.

(Superb wines compiled by Tim Clarke our Food and Drink Manager).

£35pp