



Tasting Menu

Amuse Bouché

Pork & Apple

Suckling Pig Belly – Pink Lady Apples – Hot Jelly
Glass of Pinot Noir

Hand Dived Scallops

Sweet Onion Puree – Black Pudding – Crispy Shallots
Glass of Pernand Vergelesses, white Burgundy

Brill

Slow Cooked Fillet – Wild Mushrooms - Tiverton Oxtail – Parsley Pearls
Glass of Chablis

Cheshire Provencal Lamb

Smoked Aubergine - Red Pepper ink - Gnocchi
Glass of Château Trapaud, Grand Cru, St-Emillion,

White Chocolate

Mousse – Orange Jelly – Pistachio Nuts
Glass of Sauternes

Cheese Trolley

Celery - Grapes - Quince jelly - Wafers
Glass of LBV Port

£60 per person

£95 per person, including wine selection

**The Tasting Menu must be enjoyed by the whole table
Last orders 9.00pm**

For our dinner inclusive guests a £29.00 allowance is included
All prices include VAT at the current rate, service not included



Vegetarian Menu

Potage

Potato & Wirral Watercress Soup – Purple Crisps

£5

Salad

Salad of Pickled Carrots – Tarragon – Raisin Dressing

£7

Onion

Crispy Pastilla – All things Onion – Ground Spices

£7/£11

Gnocchi

Parmesan Gnocchi – Butternut Squash Puree – Parsley Pearls

£7/£12

Sweetcorn

Charred Sweetcorn – Puree – Red Wine Salsify – Feta Ravioli

£7/£12

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Potage

Potato Soup – Sea Trout – Purple Crisps

£7

Mackerel

Grilled Fillet - Beetroot – Horseradish Cream 99

£7

Hand Dived Scallops

Sweet Onion Puree – Black Pudding – Crispy Shallots

£12

Oulton Park Rabbit

Pressed Terrine – Pickled Carrots – Tarragon

£7

Crispy Duck

Pastilla - Foie Gras – Figs

£10

Pork & Apple

Suckling Pig Belly – Pink Lady Apples – Hot Jelly

£9

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Goosnargh Chicken Pie

SousVide Breast – Lemon & Thyme Leg – Herb Pastry

£16

Cheshire Provencal Lamb

Smoked Aubergine - Red Pepper ink - Gnocchi

£19

Conwy Valley Beef

Braised Beef blade – 28 day aged fillet - Wirral Watercress - Potato Maxim

£25

Rare Salmon

Sweetcorn Puree – Red Wine Salsify – Ravioli

£15

Venison

Cauliflower Puree – Crispy Bacon – Trompettes - Cocoa Jus

£26

Brill

Slow Cooked Fillet – Wild Mushrooms - Tiverton Oxtail – Parsley Pearls

£18

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Pear & Walnut

Pear Delice – Dark Chocolate – Walnuts

£7

Chocolate Fudge Cake

Fondant - Fudge icing - Vanilla ice cream

£8

Vanilla & Blackberry

Pannacotta - Blackberries - Sorbet - Toffee Allumettes

£7

Hedgerow Bakewell Tart

Damson Jam – Plum Crumble - Chad's Elderberry Ice Cream

£7

White Chocolate

Mousse – Orange Jelly – Pistachio Nuts

£7

Cheese Trolley

Celery - Grapes - Quince jelly - Wafers

£10

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Brandy, Cognac, Armagnac & Calvados

- Château de Laubade XO** £10.85
 Château de Laubade is the biggest Armagnac-only producer. Powerful nose yet displays subtle toasty creamy dried fruits as well, appealing fruity finish. Strong at first but smooths out nicely.
- Château du Tariquet XO** £6.00
 Darker colour with more caramel tones, quite rounded fruit and light vanilla, good bite but less aggressive than the younger ones, nice 'sweet' coating to finish
- Hine Antique XO** £14.50
 Hine Antique is a blend of more than 40 cognacs drawn from both the Grande and Petite Champagne districts and aged for more than one generation. It is light and delicate on the nose, with spicy and intense vanilla aromas. It is complex, balanced, velvety, supple and voluptuous on the palate. ANTIQUE XO is our flagship, first blended by Thomas George HINE in 1920. A cognac to dwell on.
- Courvoisier VSOP** £5.00
 Very, Special, Old Port. So called for the barrels used in the aging process. Oak notes, predominantly vanilla, with a hint of liquorice. The roundness of summer fruits, especially ripe apricots and peaches.
- Du Pont Calvados** £5.80
 Made in the Pays D'Auge Region of Normandy (France), this is an Apple-Cider based Brandy. Powerful with great intensity and impressive concentration. Elegant sweetness overlaid by flavours of aromatic tobacco, vanilla and caramelised apples.

Malt Whisky, Tennessee & Irish Whiskey

- Tully Bardine 1973 Cask Strength Malt** £18.00
 Matured in Sherry casks, it has an "organic" and fruity flavour with a smooth rounded finish. This Highland Whisky is rare and rather special.
- Connemarra Irish Malt Whiskey** £6.80
 Smooth, sweet and complex peat flavours. This Irish malt is double distilled and matured in American oak casks.
- Elijah Craig Bourbon Whiskey** £3.60
 Distilled in Kentucky in the USA. Named after the famous baptist minister famed for creating Bourbon whiskey.
- Bushmills 10yr Old Irish Malt Whiskey** £4.50
 Triple distilled from 100% malted Barley and matured for at least 10 years in Bourbon seasoned barrels. The nose is fresh and zesty and it's soft on the palate with overtones of milk chocolate & toast.
- The Glenroths 1994 Vintage Malt (Cask Strength)** £6.10
 A reare, powerfully aromatic malt from Spayside which will linger lovingly on the pallet. Not to be missed this one.
- Laphroaig 10yr old Islay Malt** £6.10
 Laphroaig is a Single Malt Scotch whisky produced on the island of Islay, Scotland. The "spicy" character comes from the water, which flows over the peat and the malted barley. It also has a disinct seaside or Iodine aroma which is renowned the world over.
- Penderyn Welsh Malt Whisky** £6.10
 Soft, rounded and easy drinking. Ths Welsh malt has a unique gentleness that many of the more powerfully flavoured malts lack. An ideal introductory, high end malt.

Coffee

- Thornton Hall's Own Blend of Coffee** £3.10
- Cappuccino, Espresso, Latte, Mocha, Decaffeinated** £3.10
- Hot Chocolate** £3.10
- Liqueur Coffee** From £5.10

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