



**AARON DARNLEY**  
**HEAD CHEF**

A bright and rising star in the Midlands' culinary scene, Aaron's career began at just 15 when he worked in the kitchen of Michelin starred chef Brad Carter. After graduating from Birmingham's acclaimed College of Food, he spent time in a number of top flight kitchens under renowned chefs like Raymond Blanc, and picked up accolades around the world as captain of a number of junior chef teams.

Most recently he's led the kitchen at Waters Restaurant, developing menus and flavours across the seasons alongside local chef, Andy Waters.



**DARRYL COLLINS**  
**HEAD PASTRY CHEF**

Darryl is a local talent who grew up in the Midlands. His story is remarkable, working his way up from the role of a kitchen porter at Mawgan Porth's Tredragon Hotel in Cornwall to a self-taught pastry chef of unparalleled skill with a long list of renowned venues on his CV. One of the nation's top patissiers, you may recognise him as a 2018 finalist in Channel 4's Bake Off: The Professionals.

## Starters

- Ham hock croquette with a pea velouté\* 6.5
- Chicken and duck liver parfait served with onion chutney and fruit granola 7.5
- Grilled mackerel with beetroot horseradish cream and watercress (gf) 8.5
- Hot smoked salmon with dill, cucumber and a buttermilk dressing\* 9.5
- Moroccan couscous salad with hummus and a red pepper puree (ve) 5.5
- Goats cheese mousse with tomato gazpacho, crispy croutons and black olives (v) 6.5
- Mushroom risotto laced with truffle oil and Italian hard cheese (v) (gf) 5.5

## Mains

- Duck breast, served pink with pak choi, beansprouts and sesame seeds 17.5
- Pan fried sea bass served with a Niçoise salad\* 17
- Bamboo steamed hake with lightly spiced lentils, carrot and cumin salad 16
- Confit belly of pork served with black pudding, apple and smoked bacon mash 16.5
- Corn fed chicken breast with mushroom, shallots, tomatoes and a creamy mushroom and tarragon sauce 16.5
- Baked aubergine melanzane with mozzarella and basil\* (v) 13.5
- Duo of Scottish beef; slow cooked shin, fillet served pink with a barbecue jus, buttered new potatoes and a sweetcorn, coleslaw garnish 18
- Lightly spiced vegetable curry with basmati rice (ve) 13.5
- Fillet of Scottish beef with traditional grill garnish and chipped potatoes\* 26.5

## Sides

**3.5 each**

- Creamy mash potato (v) (gf) // Chips\* (ve) // Buttered new potatoes (v) (gf) // Onion rings (ve) // Mixed vegetables (ve) (gf) // Mixed salad\* (ve)

### SAUCES

**2.0 each**

- Red Wine // Peppercorn // Mushroom // Stilton

## Desserts

**All of our desserts are designed and created by our Patisserie specialists.**

- Hazelnut and peanut chocolate plate 6.5
  - Strawberry and cream petit gâteau with a strawberry and lime sorbet (gf) 6.5
  - Salted caramel millionaire's tart served with a malted milk ice cream 6.5
  - The Lemon: Raspberry and lemon curd with meringue and shortbread 6.5
  - Passionfruit cheesecake with Jamaican gingerbread crumb and mango sorbet 6.5
  - Cheeseboard with wafer biscuits, grapes and chutney 8.5
  - A selection of hand-made petit fours 3.5
- Vegan and GF alternatives available upon request*

\*This dish can be made gluten free. Please ask your server for details.

Please note: A discretionary 10% service charge will be applied to your bill

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and /or preparation of dishes.