



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

- Smoked haddock bound in crème fraîche with a cucumber dill salad (gf) 8.5
- Duck rillettes with celeriac remoulade and a ciabatta crisp 8.0
- Parsnip soup with curry oil and parsnip crisps* (v) 5.5
- Goats cheese two ways, with heritage tomato and purple beetroot, finished with toasted pine kernels (v) 6.5
- Harissa spiced couscous and chickpea salad with dried apricots and spinach (ve) 5.5
- Chicken and duck liver parfait served with onion chutney and fruit granola 7.5
- Mushroom risotto laced with truffle oil and Italian hard cheese (v) (gf) 5.5

Mains

- Slow cooked British beef, pearl barley risotto and caramelised shallots 18.5
- Lamb hotpot with sticky red cabbage 17.5
- Pan-fried chicken with confit leg, chestnut mushrooms and a crispy potato gnocchi 16.5
- Loin of pork with crispy pork cheek, kale and spinach served with a peppercorn sauce 17.5
- Layered potato and seasonal vegetable bake with chestnut sauce (ve) (gf) 13.5
- Baked blue cheese gnocchi with spinach and mushrooms (v) 13.5
- Seared fillet of sea bass with a chorizo and bean cassoulet (gf) 17.0
- Duo of salmon with fennel, baby carrots and a smoked cream sauce 18.0
- Fillet of British beef, traditional grill garnish and chipped potatoes* 27.0

Sides

3.5 each

- Seasonal vegetables (ve) (gf) // Creamy mash (v) (gf) // Buttered new potatoes (v) (gf)
- Chips* (ve) // Onion rings (ve) // 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.

- Black forest trifle with mascarpone and vanilla whip 6.5
 - Salted caramel millionaire's tart served with a malted milk ice cream 7.0
 - The Apple; Spiced apple compote, brown sugar apple purée, white chocolate mousse 6.5
 - Passion fruit crème with mango purée and a Jamaican ginger cake crumb 7.0
 - Spiced orange and cranberry cheesecake with a blood orange sorbet 6.5
 - Chef's cheese selection with wafer biscuits, grapes and chutney 8.5
 - A selection of handmade petit fours 3.5
- Vegan and gluten free dessert alternatives are available upon request*

(VE) This dish is suitable for vegans (V) This dish is suitable for vegetarians

(GF) This dish is gluten free and suitable for gluten intolerant diets

(*) This dish can be made gluten free, please ask your server for details

Please ask your server if you have any individual requirements and we'll do our very best to oblige

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.