A TASTE OF STAFFORDSHIRE

tasting menu

amuse bouche

Smoked Staffordshire oatcake crisp

Cheese & leek mousse, charred onion ash (V)

starter

Heritage beetroot textures

Goat's curd, beet leaf oil, 'soil' crumb (V)

intermediate

Seared trout fillet

Garden pea purée, celeriac fondant, elderflower velouté (NGI.)

main course

Slow braised Staffordshire beef short rib

Mash with stilton, ale jus, roasted root vegetables (NGI.)

dessert

Syrup sponge pudding

Spiced plum compote, cream tea ice cream, oatcake crumb (V)