



SKY  
BY THE WATER

RESTAURANT MENU



**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.

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**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.

## To Start

- Duo of salmon, poached and hot smoked, bound in crème fraiche, with pea, mint and shallot salad 9.5 (gf)
- Chicken and duck liver parfait, with sticky onion jam and brioche bun 7.5
- Goats cheese two ways, with heritage tomato and purple beetroot, finished with toasted pine kernels 6.5 (v)
- Risotto of mushroom, laced with truffle oil and Italian hard cheese 5.5 (v)
- Seared scallops with black pudding, cauliflower and apple 9.5
- Pulled ham hock with English mustard mayonnaise, pickled vegetables and crispy croutons 6.5
- Mixed quinoa salad finished with heritage tomato, cucumber and beetroot 5.5 (ve) (gf)

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## Mains

- Slow cooked ox cheek, served with creamy mash, pickled celeriac and a red wine reduction 16 (gf)
- Lamb hotpot with sticky red cabbage 17 (gf)
- Confit belly of pork with sweet potato pomme purée, buttered green cabbage and crispy bacon 16 (gf)
- Smoked haddock, spring onion and dill fishcake with poached egg and hollandaise sauce 13.5
- Pan fried breast of cornfed chicken, confit leg, crispy gnocchi, yellow oyster mushrooms, broad beans and a mushroom sauce 16
- Bamboo steamed medallion of cod with a chorizo and bean cassoulet 17 (gf)
- Lightly spiced curried sweet potato, cauliflower, spinach and peas with puffed black rice, crispy onions and baby carrot and cumin salad 13.5 (ve)
- Fillet of Scottish beef, traditional grill garnish and chipped potatoes 26
- Open ravioli with grilled Mediterranean vegetables, tossed with spinach and topped with crumbled ricotta 12.5 (v)

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## Dessert

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

- The Apple: Spiced apple compote, brown sugar apple purée, white chocolate mousse 6
- Salted caramel millionaire's shortbread with butterscotch crèmeux and malted milk ice-cream 6
- Passionfruit cheesecake with Jamaican ginger cake crumb and mango sorbet 6 (v)
- Arctic roll with a soured cherry compote 6
- Streusel choux bun with a pear, hazelnut and praline crèmeux 6 (v)
- Chef's selection of cheese with wafer biscuits, grapes and chutney 8
- A selection of hand-made petit fours 3.5

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## Sides

**£3 per dish**

Seasonal Vegetables // Creamy Mash // Chips // Buttered New Potatoes // Onion Rings // Mixed Salad

**Sauces £2**

Red Wine // Peppercorn // Mushroom // Stilton

**Vegan (ve), gluten free (gf) and dairy free (df) options for each course are available upon request. Please ask your server if you have any individual requirements and we'll do our very best to oblige.**

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 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.