



Snacks

Parmesan Custard, Onion

“English Breakfast”
Potato, Hen’s Egg

“Tomato Bruschetta”
Tomato, Basil, Brioche

Sourdough

Ampersand Dairy Butter
Spring Pea Hummus
Vegemite Butter



Savoury

Agnolotti of Local Goats Curd,
Wye Valley Asparagus,
Amalfi Lemon, Preserved Elderflower

Eringi Mushroom, Satay,
Australian Finger Lime

Main

PART 1

Jacket Potato Espuma, Barley, Mint

PART 2

Violet Artichoke, Sheep Curd,
Green Olive, Wild Garlic

Vegetarian Menu

£110 Per Person

Sweets

“Trifle”

Gariguette Strawberry, Cardamom,
Tasmanian Mountain Pepper

Yorkshire Ricotta, Forced Rhubarb, Malt

‘Tea & Toast’ Mille-Feuille,
Earl Grey Tea, Orange Marmalade,
Sourdough Ice Cream

Cheese Course

Selection of Cheeses
(Local, English & French)
(£15 Per Person Supplement)



*Please notify a member of staff of any food allergies or intolerances.
A discretionary 12.5% service charge will be added your final bill.*

