
Snacks

Parmesan Custard, Onion, Black Truffle

“English Breakfast”
Potato, Hen’s Egg,
Yorkshire Black Pudding

Cornish Crab, Tomato, Brioche

Sourdough

Ampersand Dairy Butter
Butternut Squash Hummus
Vegemite Butter



Savoury

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

“Shrimp on the Barbie”

Part 1

BBQ Langoustine, Avocado, Kent Mango,
Australian Finger Lime

Part 2

Bisque, Finger Lime Rind & Sansho Pepper

Main

Guinea Fowl, Jerusalem Artichoke,
Ethical Foie Gras, Wild Garlic

Additional

Wagyu Beef, Caesar
(£25 per person supplement)

£110 Per Person

Sweets

Rice Pudding, Wild Rice, Sake

Yorkshire Ricotta, Forced Rhubarb, Malt

Banana Souffle, Tonka Bean,
Birch Sap

Cheese Course

Selection of 6 Cheeses
(Local, English & French)
(£15 Per Person Supplement)



Sommeliers Selection - £70.00
Premium Selection - £105.00

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