
Snacks

Parmesan Custard, Onion

“English Breakfast”

Potato, Hen’s Egg,
Yorkshire Black Pudding

Cornish Crab, Isle Of Wight Tomato, Brioche

Sourdough

Ampersand Dairy Butter
Spring Pea Hummus
Vegemite Butter



Savoury

Agnolotti of Local Goats Curd,
Yorkshire Asparagus,
Amalfi Lemon, Preserved Elderflower

Hand Dived West Coast Scallop,
Satay, Exmoor Caviar,
Australian Finger Lime

Ethical Foie-Gras, Morel,
Green Peppercorn Sauce
(Additional £12.00 Per Person)

Main

PART 1

“Shepherd’s Pie”
Sticky Lamb Shoulder,
Jacket Potato Espuma, Mint

PART 2

Spring Lamb, Violet Artichoke,
Green Olive, Sheep Curd

PART 3

Lamb Sweetbread, Anchovy,
Green Olive

£110 Per Person

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

Sweets

“Trifle”

Gariguette Strawberry, Cardamom,
Tasmanian Mountain Pepper

“Carrot Cake”

Brillat-Savarin, Carrot Cake,
Stem Ginger, Tarragon

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

Cheese Course

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



Sommeliers Selection - £70.00
