
Snacks

Mushroom Parfait, Crispy Nori,
Yorkshire Raspberry

Tartare of
Salt-baked Beetroot,
Isle of Wight Tomato, Nori
Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Angolotti of Local Ricotta,
Winter Truffle, Caramelised Whey

'Arroz Negro'
Baby Fennel, Saffron,
Finger Lime, Romano Pepper,
'Paella' Sauce

Main

'Coronation Cauliflower'
Local Cauliflower,
Hen of the Woods, Golden Raisin,
Verjus, Vadouvan Sauce

Vegetarian Menu

£115 Per Person

Sommeliers Selection - £95pp

Sweets

'Carrot Cake'
Brillat Savarin, Walnut,
Heritage Carrot, Tarragon

'Paddle Pop'
Banana & Birch Ice Cream,
Caramelia

'Mont Blanc'
Chestnut, Redcurrants

Cheese Course

Selection of 4 Artisan Cheeses
(£15 Per Person Additional)

