
Snacks

Chicken Liver Parfait, Crispy Skin,
Yorkshire Raspberry

Tartlet of Chalk Stream Trout,
Kombu, English Wasabi, Roe

Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Angolotti of Local Ricotta,
Alsace Bacon, Winter Truffle,
Caramelised Whey

'Arroz Negro'
Irish Langoustine,
Yorkshire Chorizo,
Finger Lime, Romano Pepper

Main

'Coronation Guinea'
French Guinea Fowl,
Golden Raisin, Local Cauliflower,
Vadouvan Sauce

£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)



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