
Snacks

Mushroom Parfait, Crispy Nori,
Preserved Raspberry

Tartlet of Smoked Beetroot,
English Wasabi, Kombu

Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Agnolotti of Yorkshire Ricotta,
Caramelised Whey,
Perigord Black Truffle, Amalfi Lemon

“Arroz Negro”
Baby Fennel, Fennel Jam,
Australian Finger Lime, Ramiro Pepper

Main

Hen Of The Woods,
White Asparagus, Kohlrabi

Vegetarian Menu

£115 Per Person

Sommeliers Selection - £80.00

Premium Selection - £110.00

Sweets

Single Estate Chocolate,
Pecan, Sheep’s Yoghurt

“Rhubarb Cheesecake”
Brillat-Savarin, Forced Rhubarb, Malt

Banana Souffle, Tonka Bean,
Birch Sap

Cheese Course

Selection of 4 Artisan Cheeses
(£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.*