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### Snacks

Chicken Liver Parfait, Crispy Skin,  
Preserved Raspberry

Tartlet of Chalk Stream Trout,  
English Wasabi, Crème Fraiche

Parmesan Custard, Onion

### BBQ Damper Bread

Ampersand Dairy Butter  
Graceburn Feta, Quince, Verjus  
Vegemite Butter



### Savoury

Yorkshire Venison Ravioli, Chocolate,  
Fermented British Currants

“Arroz Negro”

Irish Langoustine, Yorkshire Chorizo,  
Australian Finger Lime, Ramiro Pepper

### Main

Cumbrian Duck, Hen of the Woods,  
Calamansi, Kohlrabi

**£115 Per Person**

**Sommeliers Selection - £80.00**

**Premium Selection - £110.00**

### Sweets

Rice Pudding Espuma,  
Wild Rice

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

Banana Souffle, Tonka Bean,  
Birch Sap

### Cheese Course

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



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