
Snacks

Parmesan Custard, Onion

“English Breakfast”
Potato, Hen’s Egg

“Cheese On Toast”
Brin D ’Amour,
Treacle Focaccia

Sourdough

Ampersand Dairy Butter
Spring Pea Hummus
Vegemite Butter



Savoury

Agnolotti of Yorkshire Ricotta,
Amalfi Lemon, Girolle Mushroom

“Arroz Negro”
Braised Baby Fennel, Confit Fennel,
Roasted Red Pepper, Wild Rice

Main

Hen Of The Woods Mushroom,
Preserved Wild Garlic,
Australian Black Truffle

Vegetarian Menu

£110 Per Person

Sweets

“Trifle”
Yorkshire Raspberry, Tonka Bean,
Tasmanian Mountain Pepper

“Carrot Cake”
Brillat-Savarin, Carrot Cake,
Tarragon

Single Plantation Chocolate Mille-Feuille,
Raw Cows’ Milk,

“Box Tree Hot Choc”
Fermented White Chocolate,
Milk Marshmallows

Cheese Course

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



Sommeliers Selection - £70.00
Premium Selection - £105.00

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