
Snacks

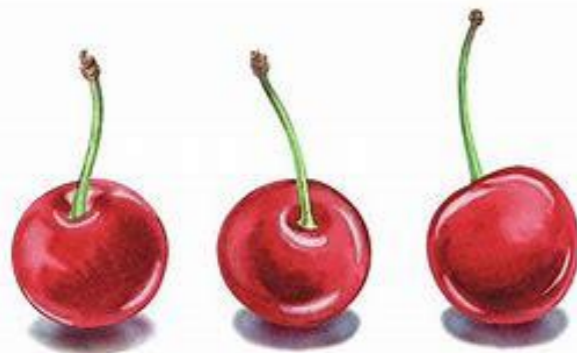
Parmesan Custard, Onion

Chicken Liver Parfait,
Oak Church Farm Cherry,
Crispy Skin Oreo

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

Sourdough

Ampersand Dairy Butter
Spring Pea Hummus
Vegemite Butter



Savoury

Agnolotti of Yorkshire Ricotta,
Alsace Bacon, Amalfi Lemon,
Girolle Mushroom

“Arroz Negro”
Irish Langoustine, Ramiro Pepper,
Yorkshire Chorizo,
Australian Finger Lime

Main

Guinea Fowl, Hen Of The Woods,
Preserved Wild Garlic

£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 Hot Chocolate,
Milk Marshmallows

Cheese Course

Selection of 6 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.*