
Snacks

Parmesan Custard, Onion

“English Breakfast”
Potato, Hen’s Egg,
Yorkshire Black Pudding

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

Sourdough

Ampersand Dairy Butter
Spring Pea Hummus
Vegemite Butter



Savoury

Agnolotti of Local Goats Curd,
Yorkshire Asparagus,
Amalfi Lemon, Preserved Elderflower

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

Main

PART 1

“Shepherd’s Pie”
Sticky Lamb Shoulder,
Jacket Potato Espuma, Mint

PART 2

Spring Lamb, Violet Artichoke,
Green Olive, Sheep Curd

PART 3

Lamb Sweetbread, Anchovy,
Green Olive

£110 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.*

Sweets

“Trifle”
Yorkshire Strawberry, Cardamom,
Tasmanian Mountain Pepper

“Carrot Cake”
Brillat-Savarin, Carrot Cake,
Stem Ginger, 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