

---

### 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 Local Goats Curd,  
Yorkshire Asparagus,  
Amalfi Lemon, Preserved Elderflower

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

### Main

PART 1  
Buckwheat,  
Jacket Potato Espuma, Mint

PART 2  
Violet Artichoke, Sheep Curd,  
Green Olive, Wild Garlic

### Vegetarian Menu

**£110 Per Person**

### 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 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.*