
Snacks

Chicken Liver Parfait, Crispy Skin,
Blood Orange

Tartlet of Chalk Stream Trout,
English Wasabi, Crème Fraiche

Parmesan Custard, Onion,
Black Truffle

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Garganelli of Wild Garlic, Quail's Egg,
Morel Mushroom, Boudin Blanc,
Wye Valley Asparagus

Turbot Veronique,
Grape, Almond, Tarragon

Main

North Yorkshire Rare Breed
Mangalitzka Pork Sirloin,
Winter Chanterelle, XO Jowl Dumpling

£115 Per Person

Sommeliers Selection - £80.00

Premium Selection - £110.00

Sweets

Single Estate Chocolate,
Pecan, Sheep's Yoghurt

Forced Yorkshire Rhubarb,
Brillat-Savarin, Malt

Banana Souffle, Tonka Bean,
Birch Sap

Cheese Course

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



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