
Snacks

Mushroom Parfait, Nori,
Blood Orange

Tartlet of Salt Baked Beetroot,
Kombu, English Wasabi,

Parmesan Custard, Onion



BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter

Savoury

Local Cauliflower,
Golden Raisin, Vadouvan Sauce

Winter Chanterelles,
Morels, Swede

Vegetarian Menu - £95 Per Person

Sommeliers Selection - £80pp

*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

'Paddle Pop'
Banana, Birch Sap, Caramelia,
Granola

Forced Yorkshire Rhubarb,
Custard Tart, Malt, Stem Ginger

Cheese Course

Selection of 4 Artisan Cheeses
(£15 Per Person)

