
Snacks

Chicken Liver Parfait, Crispy Skin,
Blood Orange

Tartlet of Chalk Stream Trout,
English Wasabi, Crème Fraiche

Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Agnolotti of Local Goats Curd,
Wild Garlic, Morel Mushroom,
Yorkshire Asparagus

'Arroz Negro'
Irish Langoustine,
Yorkshire Chorizo, Finger Lime,
Romero Pepper

Main

Part 1

Confit Guinea Fowl Leg,
Leek and Mushroom Pithivier

Part 2

Guinea Fowl, Ratte Potato,
Young Leek, Cordycep

£115 Per Person

Sommeliers Selection - £95pp

Sweets

Single Estate Chocolate,
Pecan, Sheep's Yoghurt

Forced Yorkshire Rhubarb,
Brillat-Savarin, Malt

Tasmanian Mountain Pepper
Mille-Feuille, Strawberry,
Macadamia Nut

Cheese Course

Selection of 4 Artisan Cheeses
(£15 Per Person)

