
Snacks

Mushroom Parfait, Crispy Nori,
Blood Orange

Tartlet of Smoked Beetroot,
English Wasabi, Kombu

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'
Baby Fennel, Saffron,
Finger Lime, Romero Pepper,
'Paella' Sauce

Main

Part 1

Leek and Mushroom Pithivier

Part 2

Wye Valley White Asparagus,
Ratte Potato,
Young Leek, Cordycep

Vegetarian Menu

£115 Per Person

Sommeliers Selection - £95pp

Sweets

Single Estate Chocolate,
Pecan, Sheep's Yoghurt

"Rhubarb Cheesecake"
Brillat-Savarin, Forced Rhubarb,
Malt

Tasmanian Mountain Pepper
Mille-Feuille, Strawberry,
Macadamia Nut

Cheese Course

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

