
Snacks

Chicken Liver Parfait, Crispy Skin,
Yorkshire Raspberry

Tartare of
Westholme Wagyu Bavette,
Isle of Wight Tomato, Nori
Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Ravioli of Yorkshire Venison,
100% Cocoa, Plum Umeboshi

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

Main

'Coronation Guinea'
French Guinea Fowl,
Golden Raisin, Local Cauliflower,
Vadouvan Sauce

£115 Per Person

Sommeliers Selection - £95pp

Sweets

'Box Tree Carrot Cake'
Brillat-Savarin, Yorkshire Carrots,
Stem Ginger, Tarragon

'Paddle Pop'
Banana & Birch Ice Cream,
Caramelia

Single Plantation Chocolate
Delice, Macadamia Nut,
Sheep's Yoghurt

Cheese Course

Selection of 4 Artisan Cheeses
(£15 Per Person)



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