
Snacks

Mushroom Parfait, Crispy Nori,
Yorkshire Raspberry

Parmesan Custard, Onion

Tartare of
Salt-baked Beetroot,
Isle of Wight Tomato, Nori

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Angelotti of Local Ricotta,
Trompette, Caramelised Whey

'Arroz Negro'
Baby Fennel, Saffron,
Finger Lime, Romano Pepper,
'Paella' Sauce

Main

'Coronation Cauliflower'
Local Cauliflower,
Hen of the Woods, Golden Raisin,
Verjus, Vadouvan Sauce

Vegetarian Menu

£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, Candied Macadamia,
Sheep's Yoghurt

Cheese Course

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

