
Snacks

Parmesan Custard, Onion

Chicken Liver Parfait,
British Raspberry,
Crispy Chicken Skin

“Tarte Flambee”

Alsace Bacon, Jerusalem Artichoke,
Autumn Chanterelle, Crème Fraiche

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Yorkshire Venison Ravioli, Chocolate,
Fermented British Currants

“Sole Veronique”
Dover Sole, Grape,
Almond, Razor Clam, Brown Shrimp

Main

Cumbrian Duck, Hen of the Woods,
Calamansi, Kohlrabi

£110 Per Person

Sommeliers Selection - £75.00

Premium Selection - £110.00

Sweets

“Île Flottante”
Floating Island,
Caramelised Honey, Milk, Bee Pollen

Williams Pear, Parsnip,
Malt, Madagascan Vanilla

Part 1

Cinema Mille-Feuille,
Popcorn, Dulce de leche,
Marshmallow Ice Cream

Part 2

Fermented Lemonade

Cheese Course

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



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