
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, Apricot, Verjus
Vegemite Butter



Savoury

Agnolotti of English Corn,
Pumpkin Seed, Girolles

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

Main

Purple Sprouting Broccoli,
Hen of the Woods, English Peas,
Girolle, Gnocchi

Vegetarian Menu

£115 Per Person

Sommeliers Selection - £95pp

Sweets

Honey Mango,
Brillat-Savarin, Coconut,
Kaffir Lime

'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)

