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## Snacks

Parmesan Custard, Onion

“English Breakfast”  
Potato, Hen’s Egg,  
Yorkshire Black Pudding

## Sourdough

Ampersand Dairy Butter  
Spring Pea Hummus  
Vegemite Butter



## Starter

Agnolotti of Local Goats Curd,  
Yorkshire Asparagus,  
Amalfi Lemon, Preserved Elderflower

Ethical Foie-Gras, Morel,  
Green Peppercorn Sauce  
(Additional £12.00 Per Person)

## Main

### PART 1

Spring Lamb, Violet Artichoke,  
Green Olive, Anchovy

### PART 2

“Shepherd’s Pie”  
Sticky Lamb Shoulder,  
Jacket Potato Espuma, Mint

**£60 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.*

## Sweets

“Trifle”  
Gariguette Strawberry, Cardamom,  
Tasmanian Mountain Pepper

‘Tea & Toast’ Mille-Feuille,  
Earl Grey Tea, Orange Marmalade,  
Sourdough Ice Cream

## Petit Fours

## Cheese Course

Selection of 6 Cheeses  
(Local, English & French)  
(£15 Per Person Supplement)

