
Snacks

Chicken Liver Parfait, Crispy Skin,
Yorkshire Raspberry

Tartlet of Chalk Stream Trout,
Kombu, English Wasabi, Roe

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Angolotti of Local Ricotta,
Alsace Bacon, Winter Truffle,
Caramelised Whey

Main

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

Lunch Menu

£65 Per Person

Sommeliers Selection - £55pp

*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

'Paddle Pop'
Banana & Birch Ice Cream,
Caramelia

'Mont Blanc'
Chestnut, Redcurrants

Cheese Course

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

