
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

Main

PART 1
“Shepherd’s Pie”
Sticky Lamb Shoulder,
Jacket Potato Espuma, Mint

PART 2
Spring Lamb, Violet Artichoke,
Green Olive, Anchovy

£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”
Yorkshire Strawberry, Cardamom,
Tasmanian Mountain Pepper

Single Plantation Chocolate Mille-Feuille,
Raw Cows’ Milk

“Box Tree Hot Choc”
Fermented White Hot Chocolate,
Milk Marshmallows

Petit Fours

Cheese Course

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

