
Snacks

“Brandade” of Arbroath Smokies,
Salted Cod, Lovage,
Kings Caviar

Chicken Liver Parfait,
English Cherry

Bread

BBQ Damper Bread,
Ampersand Dairy Butter
Graceburn Feta, Quince, Ice-Wine
Vegemite Butter



Savoury

Variation of Isle of Wight Tomato,
Local Goats Curd, Basil

Main

Guinea Fowl,
Yorkshire Asparagus, English Pea,
Parsley Root, Girolle,
Vin Jaune 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.*

Cheese

Yarlington Cheese, Anzac Biscuit,
Jarrah Honey, Bee Pollen Sorbet

Sweet

Single Plantation Chocolate,
New Season Apricot,
Tasmanian Mountain Pepper

