
Snacks

Chicken Liver Parfait, Crispy Skin,
Blood Orange
Parmesan Custard, Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Verjus
Vegemite Butter



Savoury

Agnolotti of Local Ricotta,
Alsace Bacon, Winter Truffle,
Amalfi Lemon

Main

Westholme Wagyu,
Winter Chanterelle, Swede,
Bordelaise Sauce

Lunch Menu

£65 Per Person

Sommeliers Selection - £55pp

Sweets

'Paddle Pop'
Banana, Birch Sap, Caramelia,
Granola

Forced Yorkshire Rhubarb,
Custard Tart, Malt, Stem Ginger

Cheese Course

Selection of 4 Artisan Cheeses
(£15 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.*