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## Snacks

Chicken Liver Parfait, Crispy Skin,  
Blood Orange

Parmesan Custard, Onion

## BBQ Damper Bread

Ampersand Dairy Butter  
Graceburn Feta, Quince, Verjus  
Vegemite Butter



## Starter

Agnolotti of Local Goats Curd,  
Wild Garlic, Morel Mushroom,  
Yorkshire Asparagus

## Main

### Part 1

Confit Guinea Fowl Leg,  
Leek and Mushroom Pithivier

### Part 2

Guinea Fowl, Ratte Potato,  
Young Leek, Cordycep

## Lunch Menu

**£65 Per Person**

**Lunch Selection - £55 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

Single Estate Chocolate,  
Pecan, Sheep's Yoghurt

Tasmanian Mountain Pepper  
Mille-Feuille, Strawberry,  
Macadamia Nut

## Cheese Course

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

