
Snacks

Chicken Liver Parfait, Crispy Skin,
Yorkshire Raspberry

Parmesan Custard,
Onion

BBQ Damper Bread

Ampersand Dairy Butter
Graceburn Feta, Quince, Maple Verjus
Vegemite Butter



Savoury

Ravioli of Yorkshire Venison,
100% Cocoa, Plum Umeboshi

Main

'Coronation Guinea'
French Guinea Fowl,
Golden Raisin, Local Cauliflower,
Verjus, 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

Single Plantation Chocolate
Delice, Candied Macadamia,
Sheep's Yoghurt

Cheese Course

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

