
Snacks

Chicken Liver Parfait,
Blood Orange

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

NV Jansz Premium Cuvée, Tasmania
£15.00 - 125ml

BBQ Damper Bread

Vegemite Butter



Starter

Wild Garlic Tortellini, Guanciale,
Spring Pea, Yorkshire Asparagus, Egg Yolk

**2017 Chassagne-Montrachet 1^{er} Cru Les Macherelles,
Guy Amiot et Fils, Burgundy, France - £32.00 - 175ml**

Main

50 Day Aged Wing Rib,
Beef Fat Potato,
Sunday Trimmings

**2009 Château Talbot,
4^{ème} Grand Cru Classé, Saint-Julien,
Bordeaux, France - £42.00 - 175ml**

Sunday Lunch Set Menu

£59 Per Person

*Please notify a member of staff of any food allergies or intolerances.
A discretionary 12.5% service charge will be added to your final bill.*

Dessert

Forced Yorkshire Rhubarb,
Balinese Vanilla Custard Tart,
Stem Ginger

**2024 Muscat de Beaumes-de-Venise,
Domaine des Bernardins,
Rhône, France - £14.00 - 70ml**

Petit Four

Pear & Tonka Bean Choux Bun

