

● ————— TO START ————— ●

BUTTERNUT SQUASH VELOUTE

Sage Espuma, Mini Gruyere & Pickled Onion Toastie

PARTRIDGE BREAST

Smoked Pancetta, Caramelised Pear, Sprouts, Whiskey Jus

BEEF TARTARE

Pickles, Osietra, Yolk

EAST COAST MACKEREL

Gooseberry Jam, Horseradish, Squid Ink Tuile, Soy Aioli

YORKSHIRE RABBIT TERRINE

Confit Medjool Date, Parkin Toast

● ————— TO FOLLOW ————— ●

SEARED LOIN OF VENISON

Roasted & Fermented beetroot, Charred Sprouts & Almonds, Haunch Pithivier, Clementine & Pomegranate Compote

GUINEAFOWL SUPREME

Charred Sweetcorn and Chorizo, Polenta Croquette, Whipped Blue Cheese, Chicken Reduction

OVEN BAKED NORTH SEA HALIBUT

Fresh Soft Herb & Lemon Crust, Garden Vegetable and Mussel Broth

ROAST COD LOIN

Chicken Butter Sauce, Pommies Puree, Girolles, Shaved Truffle

RUMP OF YORKSHIRE LAMB

Tomato Fondue, Lamb Fat Potatoes, Goats Curd & Confit Tomatoes Tartlet, Charred Broccoli

Three Courses £64.00

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If more information about allergens is required please ask a member of the team.