

● ————— TO START ————— ●

BUTTERNUT SQUASH VELOUTE

Sage Espuma - Mini Gruyere & Pickled Onion Toastie

SASHIMI TUNA

Cucumber Variations – Soy Emulsion – Sesame Seeds – Avocado & Wasabi Crisp

BEEF TARTARE

Pickles – Osietra - Yolk

EAST COAST MACKEREL

Gooseberry Jam – Horseradish - Squid Ink Tuile - Soy Aioli

CORNFED CHICKEN TERRINE

Confit Medjool Date - Parkin Toast

● ————— TO FOLLOW ————— ●

RUMP OF YORKSHIRE LAMB

Smoked Sweetbread – Black Aioli – Gem Lettuce – Garden Peas & Pancetta – Barrel Aged Vinegar

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 – Pommes Puree – Girolles – Shaved Truffle

SALT AGED DUCK BREAST

Duck Leg & Wild Garlic Rosti – Sauerkraut – Asparagus – Pistachio & Cherry Gastrique

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.



A LA CARTE MENU

SERVED 6PM-9PM DAILY