

À la Carte Menu

To Start

JERUSALEM ARTICHOKE VELOUTÉ (V)

Roasted red pepper foam

13

HAM HOCK & CORN-FED CHICKEN TERRINE

Preserved quail egg, homemade brown sauce, pickled mushrooms

15

BURRATA SALAD (V)

Isle of Wight heritage tomatoes, white peach gel, semi-dried tomatoes, olive oil caviar

14

BEEF TARTARE

Truffle emulsion, confit egg yolk, caper berries

18

CURED WHITBY MACKEREL

Cold cucumber soup, fermented turnip, wasabi, squid ink cracker

17

To Follow

LEMON & GINGER CONFIT COD

Saffron fondant potato, watercress velouté, sea greens

32

CORN-FED CHICKEN BREAST

Chicken & herb croquette, grilled baby leeks, wild & pickled mushrooms, Madeira jus

30

SCOTTISH SALMON

Fresh soft herb & lemon crust, garden vegetable & mussel broth

36

YORKSHIRE LAMB RUMP

Wild garlic crust, potato fondant, Feversham haggis, pea purée, black garlic minted red wine jus

32

BRAISED BEEF CHEEK

Burnt shallot onion, black truffle mashed potato, glazed baby carrot, leeks

30

BEETROOT RISOTTO (V)

Salt-baked & pickled beetroots, pine nuts

25

Sides

CHUNKY CHIPS – FRIES – HOUSE SALAD – BUTTERED NEW POTATOES –
BROCCOLI HOLLANDAISE – COURGETTE IN GARLIC & CHIVE BUTTER