



CHEF'S TASTING MENU

£75 per person

Chicken skin tart | chicken liver | blackberry | hazelnuts
Pomme Anna | onion | pickled walnut | parmesan
Cured salmon | horseradish | chive emulsion

Miso barbecue carrot | beurre noisette | chilli hummus |
pumpkin seeds | pickled carrot

Salmon mousse | courgette | celeriac | fish velouté

Yorkshire duck | pomme Anna | pear

(optional cheese course- £15pp supplement)
Yorkshire cheese | homemade crackers | chutney

Honey sponge | blood orange | ginger

Dark chocolate | pistachio | rhubarb

ADD A WINE PAIRING PACKAGE

Option 1 £50pp
Option 2 £45pp
Option 3 (alcoholic free wine option) £35pp

Please enquire for further details.

The Chef's Tasting Menu is available to book on Thursdays, Fridays and Saturdays. Min. 24 hours notice.