



CHEF'S TASTING MENU

£75 per person

Chicken skin tart | chicken liver | blackberry |
hazelnuts (n)

Pomme Anna | onion | pickled walnut
parmesan (n)

Cured trout | horseradish | chive emulsion

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

Salmon mousse | courgette | celeriac |
fish velouté

Lamb Rump and shoulder | hispi | black garlic |
crispy potato

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

Honey sponge | peach | ginger

Dark chocolate | pistachio | strawberry (n)



WINE PAIRING PACKAGE

£42.50 per person

On Arrival

Crémant de Loire 2020 | Château de Cossé
France

To Start

Raza Branco 2023 | Quinta do Raza
Vinho Verde, Portugal

Carrot

Screaming Betty Vermentino | 2020
Riverland
South Australia

Salmon

Albariño | Reveleste | Bodegas Laureatus
Rías Baixas, Spain

Lamb

Roxanne the Razor | Negroamaro | 2024
Riverland | South Australia

Chocolate

1413 Late Harvest Tokaji 2018 | Disznoko
Hungary