

## *From the Pantry*

Colchester Oyster Pebble

Tunworth, Truffle, Onion & Ale Croustade

Eggy Bread, Coppa Ham, Pickled Walnut

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

## *From Thearder*

Green Pistachio Black Fig & Duck Galantine, Autumn Leaf Salad	14
The Last Of The Summer Beans, Yellison's Crowdie & Cured Smoked Yolk	12
Orkney Hand Dived Scallop, Cauliflower, Sticky Grains, Autumn Truffle	16
Confit Organic Glenarm Salmon, Preserved Gooseberry, Lovage & Cucumber	12

## *From The Stove*

Peppered Venison Loin, Muscade Pumpkin, Girolles & Chocolate	38
Roasted Stone Bass, Shetland Mussels, Red Pepper Bouillabaisse Sauce	36
Rack & Breast of Nidderdale Lamb, Courgette, Ewe's Curd & Violet Artichoke	38
Ricotta & Chive Cappelletti, Grelot Onion, Sweetcorn & Black Garlic	30
Heritage Molyneux Kales, Lemon & Garlic Dressing, Aged Parmesan	5
Creamy Mash Potato, Chive, Black Truffle	6
Grilled Hispi Cabbage, Smoked Bacon Dressing & Pedro Ximenez Dressing	5

## *From The Pastry*

Manor House 'Ferrero Rocher'	10
Apple Tarte Tatin, Calvados, Beurre Noisette Ice Cream	8
Blackberry & Hibiscus Bavarois, Lemon Sorbet	8
Artisan Cheeses from The Courtyard Dairy, Crisp Breads & Preserves	15

## *For Afters .....*

Nespresso Coffee & Sweets	6
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