

From the Pantry

Brie De Meaux, Preserved Wild Garlic

Squid Ink Croustade, Dill Cured Mackerel, Horseradish

Hash Brown, Smoked Coppa Ham, Pickled Walnut

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From Thearder

Yorkshire Duck, Venison & Pistachio Pate En Croute, Black Fig & Cumberland Relish 13

Roasted Ruby Beetroot, Kidderton Ash, Lemon Thyme, Berries 12

Whitby Crab Tart, Finger Lime, Spiced Mango Sauce 14

Confit Citrus Cured Sea Trout, Winter Radish, Bergamot 12

From The Stove

Peppered Beef Fillet, Celeriac, Maitake, Perigord Truffle Sauce 42

Roasted Wild Sea Bass, Shetland Mussels, Cauliflower & Champagne 38

Tenderloin of Pork, Cheek and Belly, Pumpkin, Salted Quince, Sprout Tops 36

Roasted Hen Of The Woods Mushroom, Jerusalem Artichoke & Miso Velouté 30

Sauteed Brassicas, Smoked Pancetta Aged Parmesan 5

Pink Fir Apple Potatoes, Harissa Hollandaise 6

Grilled Hispi Cabbage, Roasted Hazelnut Dressing 5

From The Pastry

Valrhona Chocolate, Salted Caramel, Hazelnut Praline, Tonka Bean Ice Cream 10

Pedro Ximenez, Apple & Vanilla Cheesecake, Candied Pecan & Fresh Apple Sorbet 8

Greek Yoghurt & Cardamom Mousse, White Chocolate & Clementine 8

Artisan Cheeses from The Courtyard Dairy, Crisp Breads & Preserves 15

For Afters.....

Nespresso Coffee & Sweets 6