

Please note this is a sample menu

From the Pantry

Old Winchester Cheesy Doughnut, Wild Garlic & Marmite

Squid Ink Croustade, Smoked Eel, Horseradish & Pear

Brioche Eggy Bread, Brie De Meaux, Coppa Ham

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From The Larder

Torched Whitby Mackerel, Rhubarb, Beetroot & Buttermilk 13

Salt Baked Celeriac, Granny Smith Apple & Pickled Walnut & Roasted Juices 12

Smoked Ham, Chicken & Black Pudding Galantine, Leek Hearts & Violet Mustard 14

Seaweed Cured Sea Trout, Pickled Cucumber, Oyster Emulsion & Caviar 12

From The Stove

Peppered Herefordshire Beef Fillet, Salsify, Perigord Truffle Sauce 44

Braised Wild Halibut, White Asparagus, Scottish Crab & Kohlrabi 38

Pot Roast Guinea Hen & Crispy Leg, Artichoke, Trompette's & Tarragon 36

Violet & Jerusalem Artichoke, Maitake, Turnips & Miso Velouté 30

Sauteed Brassicas, Roasted Hazelnut Dressing 5

Raspberry & Apple Braised Red Cabbage 5

Grilled Hispi Cabbage, Smoked Pancetta, Aged Parmesan 6

From The Pastry

Baked Valrhona Guanaja Chocolate Tart, Blood Orange Sorbet 10

White Chocolate & Coconut Mousse, Exotic Fruits & Lime 10

Tomlinson's Yorkshire Rhubarb & Redcurrant Pavlova 10

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

For Afters

Nespresso Coffee & Sweets 6

For allergens and dietary requirements please speak to a member of the team