



Sample Dinner Menu

Chicken liver parfait, orange, mixed seeds, Brioche £9

Cured salmon gravadlax tart, cucumber relish, beetroot and apple ketchup £10

6 Natural oysters, lemon, sauce Mignonette £16

Cumin roasted carrots, Coronation yoghurt, coriander, cashews, ricotta £8

Marinated beetroot, basil pesto, goats cheese cream, candied walnuts £8

Venison loin, asparagus, peas and broad beans, Jerusalem artichoke, jus £31

Sirloin of beef, caramelised onion, King Oyster mushroom, Bordelaise sauce, parsley emulsion £32

Skrei cod, roasted cauliflower, golden raisins, curried Sauternes sauce £28

Beer battered fish and chips, minted garden peas, tartare sauce, lemon £18

Braised leek, potato and Brie pithivier, honey roasted celeriac, celeriac puree, onion dressing, candied hazelnuts £20

Sides

Green leaf salad, fennel pollen, 36 month aged Parmesan £4

Chips, cheese and onion £4

Charlotte potatoes, rosemary butter £3

Buttered and crispy kale £3

Crème Brûlée £7

Yorkshire rhubarb cheesecake £9

Chocolate and cherry delice, Amarena cherries, honeycomb £9

Yoghurt and buttermilk pannacotta, Gariguetto strawberries £9

Artisan cheeses, membrillo, port-soaked raisins, sourdough crackers £14