



A la Carte

Snacks

Black Pudding and Apple Pillow
Sunflower, Sour Cream, Salmon Roe
Cheesy Doughnut, Fermented Garlic, Marmite

Amuse

Sourdough Crumpet, Cured Ham, Yolk, Brown Butter

Starters

Roasted Duck Liver, Poached Apricot, Salted Granola
Native Lobster, Isle of Wight Tomato, Smoked Marrow (£3 Supplement)
Oak Smoked Ricotta, Artichoke, Pea, Mustard, Summer Truffle
Poached Oysters, Sticky Pork Cheek, Courgette

Mains

Yorkshire Hogget, Heritage Carrot, Torched Gem, Ramsoms
Salt Chamber Duck, Crapaudine Beetroot, Damson Umeboshi
Braised Gigha Halibut, Smoked Eel, Asparagus, Lemon Sorrel
Sand Hutton White Asparagus, Pink Fir Potato, Truffle Pre-Dessert
Yoghurt, Verjus, Beetroot, Hibiscus

Dessert

Tonka Bean Ganache, Morello Cherry, 70% Chocolate
Elderflower Parfait, Lemon & Meringue
Strawberry & Custard Arctic Roll, Verbena, White Balsamic
Artisan Cheeses from The Courtyard Dairy served from the trolley
(Or as an additional course £10 per person)

£45 for 2 courses

£60 for 3 courses

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