

****Please note – this is a sample menu****

From the Pantry

Old Winchester Gougère, Bacon Jam

Cheese & Crispy Onion Ale Croustade

Brioche Eggy Bread & Coppa Ham

Virtuous Ale Sourdough, Whipped Pork Fat & Ampersand Dairy Butter

From Thearder

Coddled Burford Egg Yolk, Smoked Eel, Pickering Watercress, 13

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

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

Sea Trout Gravdlax, Pickled Cucumber, Horseradish & Dill 15

From The Stove

Woodland Reared Pork Loin, Hispi Cabbage, Mustard, Apple & Crackling 38

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

Aged Swaledale Lamb & Glazed Breast, Artichoke & Wild Garlic 42

Wye Valley Asparagus, Wild Garlic Gnocchi, Forest Mushrooms & Truffle 36

Sauteed Brassicas, Roasted Hazelnut Dressing 5

Baby Ratte Potatoes, Mustard & Herb Vinaigrette 6

Purple Sprouting Broccoli, Smoked Pancetta, Aged Parmesan 6

From The Pastry

Valrhona Chocolate Ganache, Macallan Whisky & Espresso Ice Cream 10

White Chocolate & Sour Cherry Mousse, Tonka Bean & Almond Praline 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