

Please note, this is a SAMPLE menu

From the Pantry

Old Winchester Gougère, Cream Cheese, Caramelised Onion

Beef Tartare & Oyster Emulsion Ale Croustade

Laphroaig Whisky & Peppercorn Salmon Pastrami

Virtuous Ale Sourdough, Ampersand Dairy Butter & Whipped Beef Fat & Marmite

From Thearder

Coddled Burford Egg Yolk, Warm Tunworth, Yorkshire Asparagus, Coppa Ham 13

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

Smoked Duck Breast & Liver Parfait, Beetroot & Warm Brioche 14

Poached Native Lobster, Baby Carrots, Nasturtium Flower Bisque 24

From The Stove

Salt Aged Beef Sirloin, Oxtail, Garden Pea & Red Wine 42

Braised Wild Halibut, White Asparagus, Mussels, Kohlrabi & Champagne Sauce 38

Swaledale Rack of Lamb & Glazed Breast, Artichoke & Wild Garlic 42

Wye Valley Asparagus, Wild Garlic Gnocchi, Morels & Truffle 36

Sauteed Spring Greens, Aged Parmesan & Smoked Pancetta 6

Jersey Royal Potatoes, Mustard & Herb Vinaigrette 6

Grilled Hispi Cabbage, Roasted Hazelnut Dressing 6

From The Pastry

Valrhona Liquid Chocolate, Garden Mint & Crème Fraiche 10

Strawberry & Clotted Cream Arctic Roll, Pineberries & Sweet Cicely 10

Passion Fruit & Mango Mousse, Coconut Dacquoise, Pineapple & Lime 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