

From the Pantry

Caramelised Onion & Chive Gougère

Beef Tartare & Oyster Emulsion Ale Croustade

Smoked Ox & Wild Garlic Sausage

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

From The Larder

Coddled Burford Egg Yolk, Warm Tunworth, Yorkshire Asparagus, Coppa Ham	13
Burrata, Isle of Wight Tomatoes, Chilli & Smoked Almonds	12
Smoked Duck Breast & Liver Parfait, Beetroot & Warm Brioche	14
Grilled Native Lobster, Alphonso Mango & Basil	24

From The Stove

Salt Aged Beef Sirloin, White Asparagus, Cheek, Parsley & Smoked Bone Marrow	42
Line Caught Bass, Calamari, Red Pepper, Bouillabaisse Sauce	38
Swaledale Rack of Lamb, Glazed Breast, Caesar Salad & English Peas	42
Truffled Potato Gnocchi, Violet Artichoke, Peas & Asparagus	36
Sauteed Spring Greens, Aged Parmesan & Wild Garlic Pesto	6
Grilled Hispi Cabbage, Roasted Hazelnut Dressing	6
Jersey Royal Potatoes, Mustard & Herb Vinaigrette	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