

\*Please note, this is a sample menu\*

### *From the Pantry*

Yellison's Crowdie Tart, Broad Bean, Radish

Poached Native Lobster Croustade

Ox, Green Peppercorn & Garlic Salami

Virtuous Ale Sourdough, Ampersand Dairy Butter & Whipped Pork Fat

### *From Thearder*

Torched Whitby Mackerel, Gooseberry, Buttermilk & Dill 13

Burrata, Isle of Wight Tomatoes, Chilli & Smoked Almonds 12

Beef Sirloin Tartare, Mushroom Ketchup, Smoked Yolk 14

Hand Dived Orkney Scallop, Smoked Eel, Celeriac, Apple & Truffle 18

### *From The Stove*

Yorkshire Duck Breast, Beetroot, Sour Cherry & Almond 40

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, Pea's & Asparagus 36

Sauteed Spring Greens, Aged Parmesan & Smoked Pancetta Dressing 6

Grilled Hispi Cabbage, Roasted Hazelnut Dressing 6

Potato Hash Browns, Onion Jam, Tunworth, Crispy Onions 6

### *From The Pastry*

Valrhona Liquid Chocolate, Garden Mint & Crème Fraiche 10

White Peach Semifreddo, Raspberry & Almond 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