

This menu is made to be enjoyed your way, whether you're here for a few small plates & a glass of something chilled, or to settle in for a longer journey through the season. The kitchen will pace & present everything with care, as a thoughtfully composed flow of dishes.

SNACKS

Kalamata Olives	4
'Fish 'N' Chips'	3
Old Winchester & Onion Jam Tartlette	4
Virtuous Ale Sourdough Cultured Butter Whipped Pork Fat	3
Venison & Green Peppercorn Salami	8

SMALL PLATES

Chicken, Smoked Ham & Charcuterie Galantine Leek Mustard	12
Jerusalem Artichoke Smoked Ricotta Malt Caramel	12
XL Scallop Smoked Lardo Celeriac Champagne	14
Whitby Crab Kohlrabi Nashi Pear Ajo Bianco	14

TO SETTLE IN

Yorkshire Duck Breast Red Cabbage Beetroot Pink Pepper	28
Lemon Sole Dulce Seaweed Cockles Sea Beet	30
Salt Aged Beef Rump Cap Beer Onion Trompettes	32
Amaretti & Pumpkin Agnolotti Maitake Chestnuts	28
Grilled Hispi Cabbage Miso Butter Crispy Onions Fermented Garlic	6
Truffled Creamed Potatoes Chives	6
Artisan Cheeses from The Courtyard Dairy Crisp Breads & Preserves (4pc)	15
(7pc)	20

FROM THE PASTRY

Ice Cream Sundae, your way	7
Tomlinson's Rhubarb Madagascan Vanilla Rice Pudding Mousse	10
Manjari Dark Chocolate Banana Hazelnut Smoked Salt Ice Cream	10
Mascarpone Salted Caramel Poached Pear White Chocolate	10

FOR AFTERS

Nespresso Coffee	4
Tonka Bean Fudge Raspberry Macaron Lemon Cheesecake Swiss Roll (ea)	2

For allergies & dietary requirements please speak to a member of the team.

Our 3 AA Rosettes reflect a commitment to quality, not formality