



SEASONAL WELCOME

Smoked Trout | Cucumber | Dill

Charred Corn | Wild Rice | Black Garlic

Ale Sourdough Bread | Pork Butter | Scratchings

STARTERS

Late Summer Tomatoes | Herb sorbet | Arbequina Olive Oil

Scallop Baked in its own Shell | Nasturtium Flower

Beef Tartare | Oyster | Coastal Herbs

Pork Belly | Apricot | Harissa | Honey

MAINS

Lamb | Red Pepper | Smoked Aubergine

½ Native Lobster cooked over coals | Nduja | Artichoke

Aged Yorkshire Duck | Burnt Peach | Almond | Lavender

Buckwheat | Stuffed Courgette Flower | Herb Pistou

Garden Beans (£6) Potato Hash Browns (£6)

DESSERTS

70% Valrhona Chocolate | Banana | Salted Caramel

Cherry | Meadowsweet | Yoghurt

Blackcurrant | Beetroot | Lemon Thyme | Verjus

Artisan Cheeses from The Courtyard Dairy (Or as an additional course £15)

Coffee and Treats (£6)

* £ 5 4, 2 COURSES

* £ 6 5, 3 COURSES

*Includes Seasonal Welcome and Warm Sourdough with Pork Butter