

AMUSE-BOUCHE

TO START

GLAZED OX CHEEK

mushroom ketchup, pickled walnut

SEABASS TARTARE

razor clams, oyster emulsion, Exmoor caviar

ARTICHOKE

coffee ragù, cured egg, yolk purée, broth

ORKNEY SCALLOP

risotto, hazelnut, brown butter

FOIE GRAS TERRINE

sauternes, golden raisins, brioche



TO CONTINUE

COD

satay mussels, broccoli, lemongrass

HALIBUT

cauliflower, clams, seaweed

DRY-AGED DUCK

elderberries, beetroot ketchup, smoked yoghurt

CUMBRIAN LAMB HOGGET

wild garlic, celeriac, kale

WHEY GLAZED CAULIFLOWER

black garlic, lovage, cavalo nero

TO FINISH

WHISKY, CHOCOLATE PAVÉ

barley malt ice cream, malt caramel

CHICORY

crème caramel

YORKSHIRE FORCED RHUBARB

white chocolate, ginger

BEEF FAT TREACLE TARTLET

burnt honey ice cream

TUNWORTH

plum, fruit loaf

OR

CHEESE TROLLEY

a selection of British and French cheese,
sourdough crackers, pickled grapes

