



## Sample Menu

**Smoked Trout & Potato  
Beef Fillet Tart**

**Stout & Irish Treacle Bread  
*Salted Butter***

**Jerusalem Artichoke, Chanterelles  
*Fermented Plum***

**Mussel  
*Kabocha Squash***

**Halibut  
*Smoked Roe***

**Salt Aged Venison  
*Hen of the Woods***

**Optional Cheese Course  
(£20.00 Supplement)**

**Yorkshire Rhubarb  
*Oats, Marjoram***

**Rose Set Cream  
*Caramelised Milk***

***Tasting Menu £130 Per Person***

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.  
Please let a member of our staff know if you have any allergies or dietary requirements.



**Fontanassa, Marin Timorasso 2020**  
*Piedmont, Italy (Artichoke)*

**Lyrrakis Voila Assyrtiko 2024**  
*Crete, Greece (Mussel)*

**Xisto Cru Branco, Luis Seabra 2023**  
*Douro, Portugal (Halibut)*

**Oliver Zeter Pinot Noir Reserve 2022**  
*Pfalz, Germany (Venison)*

**La Fleur d'Or Sauternes 2021**  
*Bordeaux, France (Rose)*

**Wine Pairing £75 per person**

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