



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)

Lyrarakis 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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