



Sample Tasting Menu

Kale & Smoked Trout
Beef Fillet Tart

Stout & Irish Treacle Bread
Cultured Butter

Jerusalem Artichoke, Chanterelles
Fermented Plum

Mussel
BBQ'd Squash

Scallop
Smoked Roe

Salt Aged Venison
Hen of the Woods

Optional Cheese Course
(£20.00 Supplement)

Yorkshire Rhubarb
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)

Antinori Guado a Tasso Vermentino di Bolgheri 2022
Bolgheri, Italy (Mussel)

Luis Seabra Xisto Cru Branco 2023
Douro, Portugal (Scallop)

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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