

DINNER MENU

STARTERS

Pea and ricotta tortelloni, confit chervil root, crispy garlic and a parsley and chervil cream

Soy and chili glazed pork belly, soba noodles, pak choi and a miso and ginger dressing

Tuna tartare, confit egg yolk, beetroot, wasabi mayonnaise and crispy capers

Baked parmesan custard, red onion marmalade, charred baby gem and a tomato focaccia

Pressed rabbit and foie gras terrine, pistachio, celeriac remoulade and spring onion

Chilled Cornish crab, white peach, lollo blonde and toasted almonds

MAIN COURSES

Fillet of Ashdale beef, horseradish potato terrine, grilled tender stem broccoli,
Blue Monday cheese and a Banyuls reduction (£8 supplement)

Chicken and Parma Ham ballotine, broad bean salsa, fondant potatoes and a roasted heritage carrot

Pan seared Gressingham duck breast, cherries, pommes dauphine and buttered spinach

Red mullet, bulgur wheat, pickled radish, samphire, rocket oil and a red pepper coulis

Grilled swordfish, parsley risotto, anchovies, caperberries and a lemon mayonnaise

Aubergine and marjoram gnocchi, cherry tomatoes, burrata, herb crumble and arrabiata sauce

DESSERTS

Summer berry and vanilla trifle, hazelnut crumble and a raspberry and cocoa nib macaron

Orange and chocolate crème brûlée, mandarin segments and a popcorn ice cream

Yorkshire rhubarb and lime cheesecake, honeycomb and an elderflower sorbet

Dark chocolate and pistachio cake, dark chocolate tuille, roasted pineapple and a coconut ice cream

Iced strawberry parfait, lemon crumb and a basil and mint sorbet

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £37.00 / 3 courses £45.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always
satisfied with the very best"*

OSCAR WILDE