

DINNER MENU

STARTERS

Lime cured fillet of mackerel, grape and apple salad, pickled cucumber and a dill emulsion

Slow cooked pig's cheeks, mustard seeds, cider jelly, spinach and pork scratchings

Yorkshire blue cheese panna cotta, pear chutney, pumpkin seed crackers and a shallot and celery vinaigrette

Smoked haddock and mussel tartlet, potato puffs and a leek and chervil velouté

Pancetta wrapped rabbit loin, honey glazed sand carrot, toasted pistachios, popcorn crumble and a light jus

Salt baked celeriac and polenta chips, roasted garlic purée, celeriac cream and a watercress salad

MAIN COURSES

Fillet of Ashdale beef, girolles and chive risotto, rainbow chard and a red wine jus (£9 supplement)

Confit lamb shoulder, liver, roasted Jerusalem artichoke, mint salsa, buttered kale and a kalamata olive jus

Maple glazed belly of pork, charred tender stem broccoli, sautéed chorizo, apples and saffron potatoes

Fillet of plaice, red quinoa, baby beetroot and leeks, roasted hazelnuts and a vermouth nage

Pan fried hake, roasted fennel, anchovies, Pommes Maxim and a lemon and garlic sauce

Potato and black truffle feuille de brick cannelloni, curried cauliflower, pickled raisins and baby onions

DESSERTS

Almond, pear and liquorice Bakewell tart, amaretto custard and a toasted almond ice cream

Orange and chocolate cheesecake with an orange and cardamon ice cream

Black sesame and yoghurt crème brûlée, sesame croustillant, honeycomb and a tahini ice cream

Dark chocolate and coconut parfait, coconut meringues, chocolate soil and pineapple

Blueberry and mascarpone mousse, lemon sponge and white chocolate aéro

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

2 courses £42.00 / 3 courses £52.00

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