

DINNER MENU

STARTERS

Chicken liver parfait, poached Yorkshire rhubarb, baby figs and a roasted onion brioche

North Atlantic prawn and smoked mackerel paté, turmeric cream, chive oil and soda bread crostini

Poached egg, asparagus, blue cheese and potato salad with a horseradish cream

Sautéed hogs pudding, jalapeno and broccoli purée, pickled radish and an apple and hispi cabbage slaw

Lime cured hake ceviche, celery, mooli, caperberries and a blood orange sauce

Spiced cauliflower and quinoa fritters, raisin gel and a lemon dressing

MAIN COURSES

Black pepper coated fillet of Torre Meadow beef, confit shallots, fondant potatoes, charred Romanesco and a bone marrow jus (£9 supplement)

Roasted rump of Cotswold lamb, spring vegetables, parmentier potatoes and a thyme jus

Chicken and chorizo ballotine, grilled baby gem, potato terrine, red peppers and shimeji mushrooms

Pan fried fillet of sea bream, tagliatelle verde, buttered sea leaves, capers and a white wine sauce

Roasted fillet of cod, saffron risotto, broad bean and asparagus fricassée, crispy squid and squid ink emulsion

Wild garlic and leek croquettes, confit baby artichokes, heritage beetroot and a Jerusalem artichoke sauce

DESSERTS

Espresso martini tiramisu, chocolate coffee beans and amaretti biscuits

Mango and vanilla panna cotta, exotic fruit salad, sesame brittle and a lychee sorbet

After Eight entremet, white chocolate bars and candied hazelnuts

Banana, macadamia nut and dark chocolate cake, dark sugar meringues and chocolate sorbet

Yorkshire rhubarb and ginger parfait, citrus and maple snaps and poached rhubarb

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

2 courses £47.00 / 3 courses £59.00

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