

Ten, five and three courses

We have selected a menu for September that remembers the last of summer's great ingredients, but also welcomes some of the new season's autumn flavours.

Ten Course Standard (£70 per person)

- A selection of snacks
- Smoked ox, baby gem, Heiritage tomato & mayo
- Salted cod, chervil, haricot beans on sour dough toast
- Blue Swaledale, burnt butter, apple & walnut tart
- Scallops, crackling & golden raisin chutney
- Tea & toast
- Rich rabbit stew, poached loin, parsnips & black garlic
- Stone Bass with artichokes, hazelnuts & chicken
- Cherries & chocolate
- Caramelised Pear & cardamon slice with vanilla

Ten Course Vegetarian (£70 per person)

- A selection of snacks
- Smoked potatoes, baby gem, Heritage tomato & mayo
- Cauliflower, chervil & haricot beans
- Blue Swaledale, burnt butter, apple & walnut tart
- Hebden bridge goats cheese, onions and golden raisin chutney
- Tea & toast
- Wild mushroom, tarragon dumpling & truffle
- Young leeks, artichokes & hazelnut pesto
- Cherries & chocolate
- Caramelised Pear & cardamon slice with vanilla