Chef’s Table Menu

Celeriac Velouté

Salt Baked Celeriac, Lovage, Blue Cheese Beignet

Vanilla Cured Salmon

Tartare, Rhubarb, Ginger, Sesame

Indian Spiced Quail

Lentil Dahl, Coriander, Cucumber Pickle

Tranche of Turbot

Shallot Puree, Potted Shrimp Dressing, Roasted Cauliflower

Yorkshire Wagyu

Wagyu Sirloin, Malt-Glazed Cheek, Wild Garlic, Potato Puree

Forced Yorkshire Rhubarb

White Chocolate and Whiskey Croissant Butter Pudding

Single Malt Ice Cream, Honeycomb