

4 COURSE SET MENU

38
65 WITH WINE PAIRING

CRAFT SNACK

DUCK LEG, SPRING GREENS, ORANGE, PICKLED RAPESEEDS & ALMOND

CONFIT BERKSHIRE PORK BELLY, HODMEDOD BRITISH LENTILS, CANDIED HAZELNUT
& RHUBARB

OR

CORNISH HAKE, SPICE CAULIFLOWER, SMOKED COD ROE & PUFFED RICE

OR

BBQ LEEK, QUINCE, KING OYSTER MUSHROOM & LOVAGE

POACHED YORKSHIRE RHUBARB, AERATED CUSTARD, RHUBARB SORBET & THYME

TASTING MENU

55
95 WITH WINE PAIRING

CRAFT SNACK

SEA BREAM, SQUID INK YOGHURT, MACADAMIA NUT, PICKLED CHILLI & SHALLOT

DUCK LEG, SPRING GREENS, ORANGE, PICKLED RAPESEEDS & ALMOND

PAN SEARED SCALLOP, SMOKED BUTTERMILK, APPLE & PICKLED TOKYO TURNIP

CONFIT BERKSHIRE PORK BELLY, HODMEDOD BRITISH LENTILS, CANDIED HAZELNUT
& RHUBARB

OR

CORNISH HAKE, SPICE CAULIFLOWER, SMOKED COD ROE & PUFFED RICE

OR

BBQ LEEK, QUINCE, KING OYSTER MUSHROOM & LOVAGE

ORANGE SORBET, RAPESEED OIL CAKE & CHOCOLATE SOIL

POACHED YORKSHIRE RHUBARB, AERATED CUSTARD, RHUBARB SORBET & THYME