



Set Menu 1

3 courses £45 per person

Starter

Gazpacho, heritage tomato, cucumber, basil

Pickled herrings, heritage carrot, radish, sorrel

Rocket, white peach, Bayonne ham, Yorkshire fettle

Main

Poached salmon, cucumber, goats curd, oyster leaf

Duck breast, blood orange, kohlrabi, Romanesco

Beetroot, tender stem broccoli, radish, quinoa, pomegranate

Dessert

Buttermilk panna cotta, rhubarb, ginger beer, lemon balm

Chocolate fondant, cherry sorbet

Flourless orange cake, grapefruit curd, almond milk ice cream



Set Menu 2

3 courses £55 per person

Starter

Gazpacho, heritage tomato, cucumber, basil

Tuna tartar, yuzu, wasabi, coriander

Roast quail, sweetcorn, charred onion

Main

Seared red mullet, pearl barley, citrus, spring onion

Lamb loin, peas, broad beans, girolle, sweetbreads

Ricotta gnocchi, spinach, parmesan, summer truffle

Dessert

Pineapple carpaccio, lime, chilli, coconut sorbet

Chocolate fondant, cherry sorbet

Peaches and cream mille-feuille



Set Menu 3

3 courses £65 per person

Starter

Grilled asparagus, welsh rarebit, pheasant egg

Roast quail, sweetcorn, charred onion

Hand-picked crab, apple, fennel, kohlrabi

Main

Pan fried halibut, asparagus, morels, sauce vierge

300g ribeye on the bone, béarnaise (£5 supplement)

Ricotta gnocchi, spinach, parmesan, summer truffle

Dessert

Chocolate fondant, cherry sorbet

Peaches and cream mille-feuille

Truffled brie, honeycomb, oat cakes



Set Menu 4

Tasting Menu 7 courses £95 per person

Gazpacho, heritage tomato, cucumber, basil

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Hand-picked crab, apple, fennel, kohlrabi

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Roast quail, sweetcorn, charred onion

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Pan fried halibut, asparagus, morels, sauce vierge

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Lamb loin, peas, broad beans, girolle, sweetbreads

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Buttermilk panna cotta, rhubarb, ginger beer, lemon balm

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Chocolate fondant, cherry sorbet