



TASTING MENU

5 Courses for £80

Wine Pairing £65 | Cellar Selection Pairing £110

Potato

cured yolk and three cornered leek

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Wye Valley Asparagus

lincolnshire eel and smoked butter

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Lightly Smoked Loch Duart Salmon

morels, wild garlic and tamworth pancetta

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Stonehurst Hogget

anchovy, lovage and seaweed

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Sorrel Sorbet

cucumber, white chocolate and mint

(Optional supplement £8)

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Yorkshire Rhubarb

meringue and lemon balm

Selection of Artisan British Cheeses to be taken as an additional course

£18.50 plate for the table