

Tasting Menu

This menu must be taken by the whole table

Cauliflower

Cauliflower and yeast cream,
pickled apple, black pudding, lovage oil

M SU G F

Trout

Chalk stream trout, oyster mayonnaise,
garden radish, cucumber, buttermilk

F M SU MU G

Duck Liver

Duck liver pressing, Yorkshire rhubarb,
almond crunch, Sauternes jelly

E M SU G NU

Brill

Day boat Cornish brill, borlotti beans, smoked sausage,
Jerusalem artichoke, Champagne sauce

F M SU MU CR

Beef

Salt chamber aged beef sirloin, glazed short rib,
butternut, puffed grains and seeds, beef jus

M SU C

Yoghurt

Yoghurt ice cream,
pineapple jelly, mint

M E SU G

Rhubarb

Forced Yorkshire rhubarb, ginger custard,
toasted meringue, rhubarb sorbet

M E G NU

7 Course tasting menu £75.00 per person
Tasting wine for £50.00 per person

Seasonal Menu

Starters

Beetroot

Salt baked heritage beetroots, truffle emulsion, goats curd,
white balsamic and elderflower jelly

M E SU MU NU

Trout

Chalk stream trout, oyster mayonnaise,
garden radish, cucumber, buttermilk

F M SU MU G CR

Crab

Brixham white crab, brown crab emulsion,
lemon, pickled turnip, seaweed

M G SU C F

Duck Liver

Duck liver pressing, forced Yorkshire rhubarb,
almond crunch, Sauternes jelly

E M SU G NU

Quail

Roast breast and confit leg of Norfolk quail,
salt baked celeriac, lovage, Albufera sauce

E M SU C G

Mains

Hogget

Loin and belly of South coast hogget, salt baked kohlrabi,
fermented black garlic, ewe's curd, lamb jus

M C SU G

Beef

Salt chamber aged beef sirloin, glazed short rib,
butternut squash, puffed grains and seeds, beef jus

M SU C G

Duck

Roast breast of Merryfield farm duck, red cabbage,
cauliflower and hazelnut puree, garden damson, spiced duck jus

M E C SU G NU

Brill

Day boat Cornish brill, borlotti beans, smoked sausage,
Jerusalem artichoke, Champagne sauce

F M SU MU CR

Seasonal Menu

Cheese

A selection of British cheese from the trolley
with chutney and biscuits

M E G C S U

(Cheese may be taken as an extra course, charged at £15.00)

Desserts

Apple

Baked apple, miso caramel curd,
arlette biscuit, granny smith apple sorbet

M E S U G N U

Rhubarb

Forced Yorkshire rhubarb, ginger custard,
toasted meringue, rhubarb sorbet

M E S U G

Blood Orange

Blood orange mousse, pistachio,
white chocolate, blood orange sorbet

M E G N N U

Tiramisu

Masala soaked coffee sponge, mascarpone mousse,
chocolate crunch, coffee bean ice cream

M E S U G N U

Two course £55.00 Three course £65.00
Tea or coffee and petit fours £4.50

Vegetarian Menu

Starters

Cauliflower

Cauliflower veloute, goats curd,
sourdough croutons
M G SU C

Beetroot

Salt baked heritage beetroots, truffle emulsion, goats curd,
white balsamic and elderflower jelly
M E SU MU NU

Carrot

Salad of heritage carrots, lemon chickpea puree
pumpenickel crumb, nasturtium
SU MU G

Mains

Celeriac

Salt baked celeriac,
king emperor mushroom,
black cabbage, Berkswell cheese sauce
M SU C

Cauliflower

Caramelised cauliflower, pickled walnut puree,
confit potato, yeast crumb
M G SU MU S

Gnocchi

Lincolnshire poacher cheese gnocchi, roasted carrots,
heritage beetroots, nasturtiums
M G SU

