

Experience One - 3 Courses £50

Available Tuesday - Saturday

SAMPLE MENU

please note menus are subject to change due to availability of ingredients

Thornbridge Stout & Black Treacle Bread

Henderson's relish butter

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“Platillos” - *My beginning*

Starters

BBQ Loch Duart Salmon

blood orange, lovage & kohlrabi

Slow Poached Copper Maran Egg

sourdough, aerated hollandaise, English asparagus

Herdwick Lamb Belly

wild garlic salsa verde

Mains

Stone Bass

pink fir potatoes, coastal herbs & oyster leaf

Corn Fed Goosnargh Chicken

cauliflower & 36 month aged parmesan

Mayan Gold Potato Gnocchi

tomato, basil & Yorkshire fettle

Desserts

Single Origin 72% Chocolate Creameux

passionfruit, banana & tonka bean

Yorkshire Rhubarb & Vanilla Slice

rhubarb sorbet & freshly baked puff pastry

Frozen Tiramisu

85% chocolate & Marsala caramel

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The Cheese Experience – optional additional course

3 Cheeses - 12 pounds

5 Cheeses - 16 pounds

7 Cheeses - 20 pounds

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Rafters & Breakfast Single Origin Coffee

to be served at home