Tasting Menu - Sample

Enjoy six exquisite courses, designed by our head chef. Served between 6.00pm - 8.00pm.

£89.00 per person

BEEF DRIPPING & BREAD Warm Sourdough, Whipped Bone Marrow, Beef 'tea' Consume

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YORKSHIRE RABBIT TERRINE Jamon – Medjool Date- Parkin

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NORTH SEA HALIBUT Mussel broth – Roast Celeriac – Saffron Potato

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LOIN OF VENISON Venison Haunch Pithivier – Beetroot – Sprouts & Almond

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ROAST PINEAPPLE Coconut Sorbet -Chilli – Coriander

RICH CHOCOLATE DELICE Brownie Base, Hazelnut Ice Cream, Candied Hazelnut, Chocolate Glaze

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Vegetarian menu available. Please note, courses cannot be substituted.