

# Tasting Menu

English muffin, pork and apple butter  
&  
Jerusalem artichoke soup, white truffle oil

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Seared Scottish king scallop, buttermilk, cauliflower labneh, roasted curry oil  
*Wine pairing - Sancerre, Blanc Domaine Merlin Cherrier 2018*

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Foie gras, roasted hazelnut granola, soused forced Yorkshire rhubarb  
*Wine pairing - Chateau Bechereau, Lalande de Pomerol 2016*

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Gigha halibut, romanesco, monyreac pear, confit leek, chicken butter sauce  
*Wine pairing - Pinot Gris, Mt Difficulty New Zealand 2018*

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Highland red deer fillet  
Ash baked celeriac, trompette mushrooms, chestnuts, pine oil  
*Wine pairing - Carmenere 'Axel,' La Playa Chile 2014 (only 3000 bottles produced)*

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St Jude, heather honey, winter truffle, toasted soda bread  
*Wine pairing - Vouvray Chateau de Gaudrelle 2016*

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Amedei chocolate, English rum sponge, coffee brulee,  
Tonka bean and Jerusalem artichoke ice cream  
*Wine pairing - Familia Schroeder 'Saurus' Late Harvest Pinot Noir 2019*

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Optional additional course £10  
Selection of four British artisan cheeses  
Water biscuits, toasted nuts, Yorkshire parkin  
*Wine pairing - 20 year old tawny port £11.50*

Seven courses £55 per person  
Wine pairing for six courses £38

*A discretionary 10% service charge will be added on tables of 6 or more  
All gratuities and service charge go direct to the staff*