

Tasting menu

Nibbles

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King scallop, Dulce, celeriac, hazelnut, dashi

Wine pairing – Macon Village clos de Condemine 2020

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Cauliflower, leek and cheese Scotch egg, miso and onion, cider vinegar gel

Wine pairing – Alpataco Pinot Noir 2020

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Halibut, asparagus, herb infused salsify, Savora mash, English “Champagne” sauce

Wine pairing – Marques de Riscal Sauvignon Blanc 2021

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Slow cooked rib of beef, wild garlic, fermented grains, Rebellion ale braised onion

Wine pairing – Carmenere Chono Single Vinyard 2018

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Spiced squash sorbet, Salted pumpkin seed

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Caramel tarte, bergamont gel, Earl Grey sorbet, Amedei white chocolate

Wine pairing – Monbazillac France 2018

Or

Selection of four British artisan cheeses (£3 extra)

Water biscuits, roasted nuts, Yorkshire parkin

Wine pairing – Banyuls Rimage 2018

Seven courses £61 per person.

Wine pairing for £39 per person.

*A discretionary 10% service charge will be added
All gratuities and service charge go direct to the staff.*