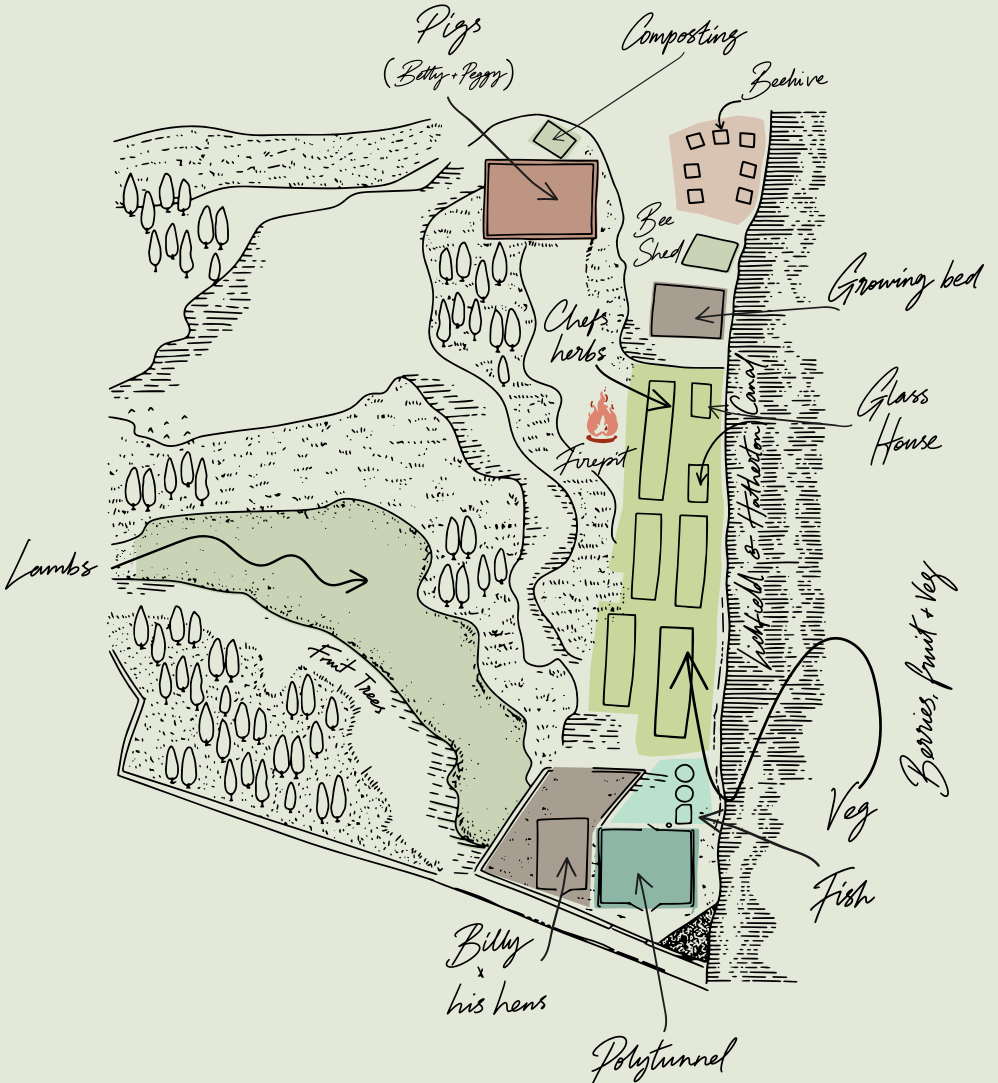


SAMPLE DINNER

OUR ESTATE

Our land, where we source some of the produce for our seasonal menu



TASTING MENU / 85

Wine Pairing / 65

Sturia Oscietra caviar, crème fraiche & beef fat hash browns 15g / 50 | 30g / 75
Maldon rock oyster served with lemon & red wine shallots / 2.75

Chicken liver tart
Cod roe doughnut
Aerated waffle & house charcuterie

Beer soaked spelt loaf & chicken butter

Cornish mackerel, smoked eel & winter salad

BBQ lobster, claw pastilla & Wye Valley asparagus (£20 supplement per person)

Rolled cod, yeasted celeriac & caviar sauce

Salt-aged Lancashire duck, carrot & duck fat bread pudding

OPTIONAL CHEESE SELECTION

Our selection of five British cheeses, served with root vegetable pickle,
laminated roll & wholemeal crackers / 15

Forced Yorkshire rhubarb, black cardamom & white chocolate

Valrhona Manjari 64%, coffee, sherry jelly & roasted bread ice cream

Treats to finish

Due to the nature of our evening menu the only dietary requirements we are able to
cater for are vegetarian, pescetarian & gluten free

A discretionary 10% service charge will be added to your bill

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