

## ***Sample Three Course Menu***

**Veal Sweetbread**

*Baby Gem, Mushroom*

***Bourgogne Pinot Noir, Domaine Michel Lafarge, France***

**Isle of Wight Tomato**

*Gardens Herbs, Elderflower*

***Langhams Rose, England***

**Cured Wild Salmon From The River Lune**

*Raw Garden Vegetables*

***Chenin Blanc, Walker Bay, South Africa***

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**Grass Fed Yorkshire Beef**

*Peas & Broadbean Fricassee, Summer Truffle*

***R.H Phillips Cabernet Sauvignon, California, USA***

**East Coast Brill**

*Sea Vegetables, Mussels*

***Adoro Naude, South Africa***

**Wild Mushroom**

*Pea, Summer Truffle*

***Antiche Torri, Falanghina, Campania, Italy***

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**Chocolate**

*Blackcurrant, Juniper*

***Recioto Della Valpolicella, Cantina di Negrar, Italy***

**Cherry**

*Lemon Verbena, Salted Granola*

***Graham's Ruby Port, Douro, Portugal***

**Selection of Cheeses**

*from Andy at The Courtyard Dairy*

***Graham's 10yr Tawny Port, Douro, Portugal***

**Menu: £60 per person**

**Accompanying Wine Flight: £40 per person**

# ***Sample Six Course Tasting Menu***

Cured Duck Liver

*Apricot, Tarragon*

***Jurançon Doux, Domaine Languillon, France***

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Heritage Carrot

*Smoked Eel, Fermented Garlic, Fresh Curds*

***Lonely Vineyard Riesling, Eden Valley, Australia***

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Cured Wild Salmon From The River Lune

*Raw Garden Vegetables*

***Chenin Blanc, Walker Bay, South Africa***

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Grass Fed Yorkshire Beef

*Peas & Broadbean Fricassee, Summer Truffle*

***R.H Phillips Cabernet Sauvignon, California, USA***

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Selection of Cheeses

*from Andy at The Courtyard Dairy*

*As an extra course £10.50*

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Gooseberry

*Goat's Milk, Elderflower*

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Lemon

*Basil, Yoghurt, White Sesame*

***Late Harvest Sauvignon Blanc, Chile***

**Tasting Menu: £70 per person**

**Accompanying Wine Flight: £60 per person**

# *Sample Nine Course Tasting Menu*

Creel Caught Langoustine

*Heritage Tomato, Elderflower*

*Langhams Rose, England*

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BBQ Potato

*Onion, Curds, Caviar*

*Domaine Clovallon, 'Les Aires', Languedoc, France*

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Salt Aged Yorkshire Beef Tartare

*Radish, Yolk, Mustard*

*The Lane, Adelaide Hills, Australia*

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Pork Cheek

*Scallop, Charred Gem, Ham Fat*

*Schug Chardonnay, California, USA*

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North Sea Turbot

*Sea Vegetables, Mussels*

*Adoro Naude, South Africa*

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Yorkshire Hogget

*Garden Salad*

*Moss Wood Amy Blend, Margaret River, Australia*

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Selection of Cheeses

*from Andy at The Courtyard Dairy*

*As an extra course £10.50*

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Cherry

*Lemon Verbena, Salted Granola*

*Graham's Ruby Port, Douro, Portugal*

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Blueberry

*Meadowsweet, Bee Pollen*

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Chocolate

*Blackcurrant, Juniper*

*Recioto Della Valpolicella, Cantina di Negrar, Italy*

**Tasting Menu: £95 per person**

**Accompanying Wine Flight: £80 per person**

## *Sample Vegetarian Tasting Menu*

\*Isle of Wight Tomato

*Garden Herbs, Elderflower*

*Langhams Rose, England*

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\*Barbecued Potatoes

*Sheep's Cheese, Alliums*

*Domaine Clovallon, 'Les Aires', Languedoc, France*

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Heritage Carrot

*Spiced Seeds, Fermented Garlic*

*Lonely Vineyard Riesling, Eden Valley, Australia*

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Toasted Grains

*Baby Gem, Brown Butter*

*Al Muverdre, Alicante, Spain*

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\*Artichoke

*Pheasant Egg, Radish*

*Adoro Naude, South Africa*

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\*Wild Mushroom

*Pea, Summer Truffle*

*Antiche Torri, Falanghina, Campania, Italy*

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Selection of Cheeses

*from Andy at The Courtyard Dairy*

*As an extra course £10.50*

**Dishes marked \* form the 6 course menu. Desserts are taken from Menu 6 or Menu 9 accordingly**