

A la Carte Menu

£69.50 per Person

Starters

Salmon, Avocado, Beetroot, Salted Cucumber

Duck Liver, Sauternes, Apple, Praline

Scallop, Chicken Wing, Artichoke, Truffle

Butternut, Trompette, Tunworth, Pine Nuts

Slow Cooked Egg, Baked Potato, Comté, Shitake

Main Courses

Cornish Cod, Almond, Spiced Lentils, Vadouvan

Yorkshire Beef, White Onion, Lapsang Souchong

Heritage Beetroot, Shallot, Goats Curd, Watercress

Turbot, Oxtail, Celeriac, Red Wine

Goosnargh Duck, Carrot, Date and Caper

Desserts

Black Cherry, Chocolate, Kirsch, Almond

Yorkshire Rhubarb, Ginger, Mascarpone

Valrhona Guanaja, Blood Orange, Tarragon

Apple Cheesecake, Pedro Ximenez, Pecan

Blackcurrant, Yoghurt, White Chocolate

*Selection of French & English Cheeses from the
Trolley*

(As Dessert-5 Cheeses Included)

As An Extra Course

3 Cheeses £8.50, 5 Cheeses £10.50, 7 Cheeses £12.50

Tea, Coffee and Petits Fours £4.75