

# TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences.

## Canapés

Laminated Brioche & Abernethy Butter

## Amuse Bouche

### Agnolotti of Limousin Veal Sweetbread

Charred Leek, Shiitake Broth, Pickled Trompette

### Smoked Eel

Salt Baked Celeriac, Granny Smith, Lovage

### Poached Gigha Halibut

Smoked Yoghurt, Razor Clam, Ham Hock

### Yorkshire Grouse

Beetroot, Hen Of The Woods, Elderberries

### Chariot De Fromage

Served with lavoche, fruit bread, quince paste and preserves.

Small Selection - £14 or Full Board - £20

### Twister

Blackberry, Sorrel, Douglas Fir

### Pear Tart

Honey Cake, Pennybun Ice Cream, Autumn Leaves

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.

# VEGETARIAN TASTING MENU

## Canapés

Laminated Brioche & Abernethy Butter

## Amuse Bouche

### Carrots from Our Garden

Date and Tamarind, Quail's Egg, Carrot Top Pesto

### Salt Baked Celeriac

Granny Smith, Lovage, Horseradish

### Heritage Beetroots

Golden Cross, Soy Seeds, Beetroot Sorbet

### Hen of the Woods

Black Garlic Puree, Baby Leek, Hazelnut Gnocchi

### Chariot De Fromage

Served with lavoche, fruit bread, quince paste and preserves.

Small Selection - £14 or Full Board - £20

### Twister

Blackberry, Sorrel, Douglas Fir

### Pear Tart

Honey Cake, Pennybun Ice Cream, Autumn Leaves

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.