

TASTING MENU

Designed to be enjoyed by the whole table

AMUSE BOUCHE

LOCH DUART SALMON

*yorkshire cucumber / northamptonshire mustard
nyetimber classic brut NV, west sussex, england 100ml*

SUFFOLK HAM KNUCKLE

*whittlebury piccalilli / golden raisin
paparuda, fetească neagră, banat, romania 100ml*

BRIXHAM DAY BOAT SEA TROUT

*lutterworth hen egg / oundle asparagus / preserved lemon
fiano carlomagno, puglia, italy 100ml*

WHITTLEBURY HUNG 35 DAY AGED BEEF

*worcestershire green bean / litchfield turnip / shichimi togarashi
jonty's ducks, avondale estate, paarl, south africa 100ml*

BRITISH CHEESE BOARD

*chutney / cambridgeshire celery / biscuits
individually or to share - £15.50/£25 supplement
10 years old tawny port, douro valley, portugal, 50ml - £7.00*

YORKSHIRE RHUBARB AND CUSTARD

*madagascan vanilla / wells farm dairy
château doisy-védrines du sauternes, france 50ml*

CASA LUKER 54% CHOCOLATE

*iranian pistachio / dried grape
quady elysium black muscat, california, usa 50ml*

COFFEE AND PETIT FOURS

£90.00 per person
Add wine flights for £45.00 per person
Dish substitution for tasting menu
£10.00 per dish for the entire table and £15.00 per dish for one person