



STARTERS

- HAND DIVED SCALLOP, lovage, smoked eel and lime 10.50
- SEABASS BOUILLABAISSE, fennel, carrot and coriander 9.00
- PIGEON, apple, ginger, beetroot and hazelnut 9.50
- PORK BELLY, gooseberry, kohlrabi and pickled onion 9.00
- PARMESAN MOUSSE, truffle, shallot and smoked almond 8.50
- ENGLISH PEA, asparagus, black garlic, mint and Yorkshire Fettle 8.50

MAIN EVENT

- HALIBUT, cauliflower, lemon, capers and parsley 27.00
- BALLONTINE OF LEMON SOLE, golden raisins, broccoli, sea kale and verbena 26.00
- DUCK BREAST, cherrie, turnip and potato terrine 27.00
- PORK TENDERLOIN, leek, thyme and mustard 26.00
- CORIANDER GNOCCHI, smoked aubergine and tomato 19.00
- POLENTA, beetroot texture, goats curd and basil 18.50

DESSERTS

- WHITE CHOCOLATE, Passion fruit, almond and orange 9.00
- STRAWBERRY, Elderflower, shortbread and Champagne 9.00
- APRICOT AND HONEYCOMB PARFAIT, toffee and yoghurt 9.00
- STICKY TOFFEE AND PEAR, Salted caramel and walnut 8.50
- LEMON, Italian meringue, lemongrass and coconut 8.50
- CURLEW CHEESE, Artisan crackers, pickled celery, red onion marmalade and balsamic grapes 12.00

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED
HEAD CHEF **GARY JARVIS**

OPENING TIMES:

- OPEN** TUESDAY – SUNDAY
- CLOSED** MONDAY
- LUNCH** 12.00pm-2.30pm
- DINNER** 6.30pm – 9.30pm (Closed Sunday)

