



TASTING MENU



Six Course Tasting Menu £65 per person

Amuse Bouche - Leek, Potato & Chive Soup

Cornfed Chicken Liver Parfait
Home-cured Duck Prosciutto, Yorkshire Forced
Rhubarb Textures, Brioche

Eyemouth Smoked Salmon
Hot Smoked Salmon Rillette, Whisky Cured Salmon,
Granny Smith Apple, Radish, Rye Croutes,
Pickled Cucumber, Caviar, Dill

Treacle Glazed Fillet of Beef, Portobello Mushroom Stuffed
with Braised Ox Cheek Ragout, Beef Fat Confit
Heritage Potato, Caramelised Shallot Puree,
Black Garlic, Lovage Emulsion

Yorkshire Forced Rhubarb
White Chocolate & Tonka Bean Crèmeux, Ginger Parkin,
Ginger Wine Jelly, Rhubarb Ice Cream

Wine Pairing With Each Course £45 per person

ALLERGENS

Prior to ordering, please advise a member of our team if you have any specific dietary requirements.