



Lunch Menu

Smoked Eel and Apple

Ox Cheek

Sour Bread and Sour Butter

Crapaudine Beetroot cooked slowly in Beef Fat

Max, Miles Mossop 2013 - Stellenbosch, South Africa

Monk Fish with Hen of the Woods and Broccoli

Floral Mead, Northumberland Honey Co - Haltwistle, UK

Pork with Hispi Cabbage

St Pourcain, Les Terres d'Ocre 2013 - Auvergne, France

(Cheese £15 extra)

Lollipops

Sheep's Milk with Douglas Fir Oil

Douglas Fir Sour

Cake made from Artichoke, Chicory Root and Thyme

Tasting Menu

Smoked Eel and Apple

Ox Cheek

Hefeweizen, Bad Seed Brewery - Malton, North Yorkshire

Langoustine with Caramelised Whey

Chicken Dumpling

Raw Red Deer

Sour Bread and Sour Butter

Cod Cheek with Broccoli and Onion

Floral Mead, Northumberland Honey Co - Haltwistle, UK

Crapaudine Beetroot cooked slowly in Beef Fat

Max, Miles Mossop 2013 - Stellenbosch, South Africa

Scallop Cured with Rhubarb

Wild Ferment Assyrtiko, Gaia 2015 - Santorini, Greece

Beer-Fed Dexter with last year's Garlic

Syrah, Burrowing Owl 2012 - British Columbia, Canada

(Cheese £15 extra)

Lollipops

Sheep's Milk with Douglas Fir Oil

Douglas Fir Sour

Cake made from Artichoke, Chicory Root and Thyme

Tasting Menu £95
Tasting Drinks Package £60

Tasting Menu £85 - before June 5th 2017
Tasting Drinks Package £55 - before June 5th 2017

Lunch Menu £60
Lunch Drinks Package £45

Lunch Menu £50 - before June 5th 2017
Lunch Drinks Package £40 - before June 5th 2017

Please inform us if you are vegetarian or have any dietary requirements upon booking so that we can prepare an appropriate menu for you in advance.

Whilst we can cater for most dietary requirements with notice, unfortunately we are unable to offer a menu for some very restricted diets. We apologise for any inconvenience this may cause.