



MENU

STARTER

Fennel cured salmon, smoked salmon pate, compressed apple, pickled fennel, apple purree

Pan roasted wood pigeon breast, pigeon pasty, game sauce

Artichoke cheese cake, mushroom duxelles, walnuts

MAIN

Wild halibut loin, saffron bisque, textures of cauliflowers

Yorkshire dales lamb rump, mutton belly parcel, nettle and mint emulsion, lamb jus

Goats cheese and pear pithivier, beetroot fondant, asparagus

DESSERT

Sticky toffee pudding, salted caramel sauce, brandy snap, guinness cream

White chocolate creme brulee, poached rhubarb, rhubarb & ginger beer sorbet

Passion fruit tart, coconut yoghurt sorbet

