

8 Course

Snacks

Mackerel

Bread

overnight sourdough, herb and cultured butter

Scallop

Orkney scallop, finger lime, smoked potato

Duck

*Gressingham breast and gizzard, sand carrot cooked in
shio koji, nori*

Cod

*Norwegian Skrei, yuzu kosho,
Mylor prawn, mussel*

Venison

*roe deer from Cartmel, brassicas, maitake,
grand veneur*

Transition

parmesan, grape, celery

Rhubarb

*Yorkshire forced rhubarb cooked over binchotan,
almond, shiso*

Pear

Mouneyrac pear, chocolate, buttermilk

A Selection of Cheese

*from our friends at The Courtyard Dairy (£25)
accompanying cheese flight (£15)*

**Tonka and caramel chocolate with tea or coffee
(£6.50pp)**

Wine pairing available at £80 per person

Prestige wine pairing available at £120 per person

Please Note A 12.5% Discretionary Service Charge Will Be Added To Your
Restaurant Bill. For This To Be Removed Please Let Us Know.