

## 8 Course

### Snacks

#### Mackerel / Gooseberry

##### Maitake

*roasted and glazed in koji soy, smoked potato,  
finger lime, wild garlic*

##### Bread

*overnight sourdough, dill and cultured butter*

##### “Dock pudding”

*Local bistort, nettles, Bacon from Porcus farm*

##### Trout

*Lightly cured sea-trout, Burford brown, smoked roe*

##### Duck

*Creedy carver breast and leg, morel stuffed with prawn,  
pak choi*

##### Ice-Cream Sandwich

*mango, cereal, Thai basil*

##### Rhubarb

*forced Yorkshire rhubarb, jasmine, yuzu, yoghurt*

##### Strawberry

*Frais de bois, shiso, white chocolate*

##### A Selection of Cheese

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

‘Crunchie’ macaron 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.