

MENU

All menus start with a selection of snacks

All menus are subject to change due to seasonality and availability of produce

We are happy to change dishes for allergies and dietary requirements

3 COURSES £35

Wensleydale,
Cambridgeshire
tender stem
broccoli and
duck egg

Roasted hake,
mussel cream, white
asparagus and peas

or 60 day aged
dairy cow, braised
short rib, onion and
smoked Lincolnshire
poacher mash

Chocolate,
pear and
hazelnut

5 COURSES £50

Wensleydale,
Cambridgeshire
tender stem
broccoli and
duck egg

Cured organic
salmon,
cucumber,
mustard and
pickled radish

Roasted hake,
mussel cream, white
asparagus and peas

or 60 day aged
dairy cow, braised
short rib, onion and
smoked Lincolnshire
poacher mash

Prévost honey,
lime and olive

Chocolate,
pear and
hazelnut

9 COURSES £75

Wensleydale,
Cambridgeshire
tender stem
broccoli and
duck egg

Cured organic
salmon,
cucumber,
mustard and
pickled radish

Salt baked
sand carrot,
ewes curd,
walnuts and
herbs

Scallop, crab
apple, celeriac
and smoked
bacon veloute

Roasted hake,
mussel cream,
white asparagus
and peas

60 day aged
dairy cow, braised
short rib, onion
and smoked
Lincolnshire
poacher mash

Prévost honey,
lime and olive

Glenmorangie
lasanta whisky
ice cream,
toasted oats
and blackberries

Chocolate, pear
and Hazelnut

CHEESE BOARD £12

Six British artisan cheeses, quince jelly, biscuits and homemade chutney

FLIGHT OF WINE

Flight of wine, carefully selected to complement your dishes

3 courses £25.50, 5 courses £45, 9 courses £75