

Tasting Menu

£120

Snacks

Venison croustade, charcoal, pickled onion
Damson marmite & truffle gougère

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Crab pudding

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Lamb sweetbread, rosti, wild garlic

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BBQ carrot, sea buckthorn, whipped cod roe, malt

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Sourdough, butter

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Orkney scallop, pickled kohlrabi, puffed rice, vadouvan sauce

Main

Venison loin & shank 'pie', cabbage, black garlic, damson

or

Confit Halibut, yeasted cauliflower & pickled cauliflower leaf, fish jus

Cheese Course

Supplement £20 – for two to share

Harrogate Blue, caramelised apple, 'Waldorf' salad, lavash

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Apple & rhubarb crumble, vanilla custard

Dessert

Chamomile parfait, All Angels' poached rhubarb, meringue, bee pollen

or

Warm chocolate mousse, hazelnut, buttermilk, jerusalem artichoke