

Menu

Caramelized Onion Bread Loaf Black Sheep Beer Glaze, Miso Brown Butter

Josper-fired Tandoori Rump of Lamb Smoked Aubergine, Nann Bread Crumble, Tzatziki Espuma

Confit and BBQ Jersey Royal
White Asparagus, Ribblesdale Cheese Custard, Wild Garlic

Brasised Estate Rabbit and Mussel Cassoulet in Swinton Cider Chervil Cream, Garden Celeriac

Butternut Squash Satay
Nam Jim Dressing, Asian Slaw

Aged Sirloin of Beef Cooked Over Coals

Marmite Glazed Short Rib, Crispy Polenta, Watercress and Pickled

Shallot Salad with Beef Fat Salad Cream

Baked Yoghurt
Walled Garden Rhubarb Jam, Yorkshire Parkin, Lemon Verbena

