



CHEF'S TABLE

BY JOSH BARNES

Sea Bream
Shellfish Emulsion, Turnip

Lilibet Blue
Cucumber, Game Broth,
Gooseberries

Scampi
Offal, Rose, Raspberry

Potato
Yoredale, Lobster Oil,
Mushroom, Salty Fingers

Monkfish
Trout, Lobster, Sriracha

Estate Venison
Beetroot, Wild Garlic, Wonton

Blackcurrant
Oscietra Caviar, Sourdough,
Kombucha

Yorkshire Forced Rhubarb
Red Dulse, Milk Ice Cream

£105

Petit Four Selection £5

Please speak to a member of the team regarding dietary requirements and intolerances. A 12.5% discretionary service charge will be applied for non-resident diners.

PAIRINGS

WELCOME
THORNBOROUGH, WILD FERMENT
(THORNBOROUGH, NORTH YORKSHIRE)

Lilibet Blue
Hermandad Chardonnay 2020
(Mendoza, Argentina)

Scampi
Binz + Bratt Reisling,
Gewurztraminer 2022
(Rheinhessen, Germany)

Potato
150 + 1 Gavi 2023
(Piedmont, Italy)

Monkfish
Chateau Mercian
Iwasaki Koshu 2023
(Yamanashi, Japan)

Estate Venison
Domaine des Tourelles
Carignan 2021
(Bekaa Valley, Lebanon)

Yorkshire Forced Rhubarb
Pelee Island
Vidal Ice Wine 2017
(Ontario, Canada)