



CHEF'S TABLE

BY JOSH BARNES

Lilibet Blue
Cucumber, Vegetable Broth,
Gooseberries

Leek
Scampi, Rose, Raspberry

Potato
Yoredale, Wood Sorrel,
Lobster Oil, Mushroom

Estate Venison
Beetroot, Fig Leaf, Blackberry

Chicken of the Woods
Caramelia, Milk Ice Cream

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
Binz & Bratt
Pinot Noir & Cabernet Sauvignon 2019
(Germany)

Leek & Potato
Binz & Bratt
Reisling & Gewürztraminer 2020
(Germany)

Estate Venison
Musar Jeune 2021
(Bekaa Valley, Lebanon)

Caramelia
Alcyone Tannat 2015
(Atlantida, Uruguay)