



CHEF'S TABLE

BY JOSH BARNES

Sea Bream
Jack of the Hedge

Hill Top Ham
Dashi

Whitby Scampi + Offal
Rose, Raspberry

Estate Venison Part 1
Beetroot OK

Rosti
Lincolnshire Poacher, Wild Garlic

Estate Venison Part 2
Mushroom, Garden Asparagus

Tarte Tatin
Lilibet Blue

Milk Ice Cream
Forced Rhubarb, Red Dulse

£110

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 CIDER
(THORNBOROUGH, NORTH YORKSHIRE)

Sea Bream + Dashi

Seifried, Gewurztraminer, 2024
(Nelson, New Zealand)

Scampi

Taranis, Albarino, 2024
(Rias Baixas, Spain)

Venison Part 1

Caves de Orsat, Dole Romane, 2023
(Valais Switzerland)

Rosti

Hernandez Chardonnay, 2022
(Mendoza, Argentina)

Venison Part 2

Botrosecco, Le Mortelle 2019
(Tuscany, Italy)

Milk Ice Cream

Prunotto, Moscato d'Asti, 2023
(Piedmont, Italy)

£85