

MENU £60

"AMUSE GUEULE"



FILLET OF WHITBY COD
BUTTERED BABY TURNIPS
PARSLEY & LEMON CRISPS
ROSEMARY BUTTER SAUCE

or

ROAST ENGLISH PARTRIDGE
BRAISED ARTICHOKE & RAINBOW CHARD
CRAB APPLE JELLY
BACON CRUMB



FILLET OF LOIN OF LOCAL PORK
MARJORAM GRATIN
PORT ROASTED ORCHARD PLUMS

or

FILLET OF ROCK TURBOT
PARSNIP & VANILLA PURÉE
CHARRED SPRING ONIONS
ORANGE BUTTER SAUCE



BLACKCURRANT SPONGE
BLACKCURRANT & CASSIS SYRUP
MASCAPONE & LEMON CREAM

or

ORANGE BAKED PLUMS AND ALMONDS
CARAMELISED CINNAMON BRIOCHE
CARDAMOM ICE CREAM



Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(Colston Basset Stilton, Charles Martell's Hereford Hop
Golden Cross Ash Goat, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE