

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

CRAB & GRAPEFRUIT GEL IN BUTTER TUILE CONE
BEETROOT TAPIOCA, GOATS' CHEESE MOUSSE
CONFIT CHICKEN WING & FERMENTED APPLE



HERITAGE APPLE, ELDERBERRY, WATERCRESS
MRS KIRKHAM'S FARMHOUSE LANCASHIRE
CAMELISED PECANS



SEARED MONKFISH TAIL
SHALLOTS AND SLOW COOKED SALSIFY
ROSEMARY & LEMON SAUCE



TRUFFLE AND CELERIAC CAKE
BRAISED CAMELISED CAULIFLOWER
TRUFFLED BEURRE BLANC



ILKLEY SPRING LAMB
LAVENDER ROASTED FILLET OF LAMB
SAUTÉED SWEETBREADS AND GIROLLES
WILDFLOWER HONEY GLAZED CARROTS



FUSION OF AROMATICS
LOVAGE SORBET, GOATS MILK CUSTARD
BLUEBERRY PURÉE, VANILLA PUFFED RICE
SORREL PURÉE



ORANGE BAKED PLUMS AND ALMONDS
CAMELISED CINNAMON BRIOCHE
CARDAMOM ICE CREAM

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match

Viognier, Domaine Fontarèche 2017
Arnaud de Lamy

Wine Match

St Véran Millésime 2016
Michel Paquet

Wine Match

Isabel Estate Pinot Noir 2014
Wairau Valley, Marlborough

Wine Match

Château Cesseras 2013
Minervois la Livinière
(Syrah-Grenache-Mourvèdre-Carignan)

Wine Match

Muscat Rolly-Gassmann 2014
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2015

PRESTIGE MENU - £70

WITH WINES - £35