

MENU: 14th FEBRUARY 2019

A celebration of our fresh seasonal produce....Designed as a balanced and harmonious gastronomic experience to be shared by the whole table, this journey of flavours, scents and textures is grounded in nature and evocative of the seasons. For this special menu any of the complementary wines selected by our sommelier to enhance each dish are all included.

'SAVOURY SNACKS'

SALMON WITH CAVIAR IN BUTTER TUILE CONE
SWEET CAPSICUM AND FETA FRITTATA
CONFIT CHICKEN WING & FERMENTED APPLE

Champagne Apéritif
Le Mesnil Grand Cru
Blanc de Blancs



BUTTERNUT PARFAIT ON WALNUT BRUSCHETTA
THYME BRAISED LEEKS
CHARRED SQUASH WITH LEEK SAUCE

Selection of Wines
All-inclusive



ROAST FILLET OF WHITBY COD
BRAISED JERUSALEM ARTICHOKE
SAFFRON AND CHIVE BEURRE BLANC

Isabel Estate Pinot Gris 2017
Wairau Valley, Marlborough

*Wonderful expression of classic Pinot Gris.
Tropical fruit and pear with hints of honey
and blossom, intense creamy palate
enhanced by a dry mineral flint finish*



AGED BEEF FROM TANCRED FARM
SLOW ROASTED FILLET OF YORKSHIRE BEEF
PURPLE HERITAGE CARROTS
JUNIPER FONDANT POTATOES & SHALLOTS
PEAR AND GIN PURÉE

Domaine de Triennes Rosé 2017
(Cinsault-Grenache-Syrah-Merlot)

*Fashionable dry pale Rosé from Provence.
Delicate pale pink, savoury nose of dry herbs
balancing acidity and strawberry freshness*



FUSION OF AROMATICS
POACHED YORKSHIRE RHUBARB
SPICED SHALLOT ICE CREAM
VANILLA PUFFED RICE

Viña Amezola Rioja Crianza 2015
Bodegas Amezola de la Mora

*Traditional blend of Tempranillo, Mazuelo and
Graciano from high altitude cooler vineyards.
Subtle restrained vanilla oak, a hint of spice,
rich mouthfeel and refined tannins*



BITTER CHOCOLATE & COFFEE ROULADE
CHOCOLATE FEUILLETINE CRISP
MANDARIN SORBET

Solera Moscatel Dulce
Emilio Lustau, Jerez

Coffee served with hand-made
chocolates and petits fours

*From the Lustau family soleras, laid down in 1896.
Deep and rich, its complex aromas of burnt sugar,
figs, raisins, bitter orange and mocha balance with
a nutty intensity and surprisingly fresh citrus finish*

***All-inclusive Menu with Champagne and Wines
coffee, petits fours and mineral water
£125 per person***

*If you are looking for something extra special and would prefer to
order from our list of fine and rare wines there is an allowance of
£30 per person towards the cost of whatever wine you choose.*

Limited availability, advance bookings only