

## LUNCH

### ONION

Onion broth, Westcombe dumpling, mushrooms, chickweed  
or

### MACKEREL

Cured mackerel, dashi, pickled cucumber, monksbeard

### DUCK

Salt baked turnip, yeast flakes, kale, lingonberry  
or

### SEA BREAM

Celeriac, leeks, king oyster mushrooms

### PEAR

Date, stout, oat biscuit, pear ice-cream  
or

### RHUBARB

Burnt cream, muscovado sugar, rhubarb sorbet

Coffee, Tea & Infusions

Pick & Mix £5.00

Three course lunch £35.00 per person

Three course lunch with ½ bottle of wine £45.00 per person

Optional Cheese course £13.00

This menu is available from 12pm – 2pm (3.00pm on Sundays)

*'Food allergies and intolerances - Before ordering please speak to our staff about your requirements'*

## TASTING

### DUCK EGG

Jerusalem artichokes, hazelnut, watercress

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### CURED SALMON

Obsi blue prawn, buttermilk and horseradish, dill oil

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### SKREI COD

Baby leeks, potato, king oyster mushrooms, truffle

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### CREEDY CARVER DUCK

Fermented cabbage, black garlic, tunworth

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### PRE-DESSERT

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### YORKSHIRE RHUBARB

Burnt cream, muscovado sugar, rhubarb sorbet

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### PEAR

Date, stout, oat biscuit, pear ice-cream

◦

### PICK & MIX

Optional Cheese course £13.00

Menu £85.00 per person

The Classic Wine Flight £65.00 per person

*Food allergies and intolerances - Before ordering please speak to our staff about your requirements'  
Please be advised a discretionary 12.5% service charge is added to all our bills*

## A LA CARTE

### STARTERS

#### DUCK EGG

Jerusalem artichokes, hazelnut, watercress

#### CURED SALMON

Obsi blue prawn, buttermilk and horseradish, dill oil

#### ROASTED QUAIL

Beetroots, hen of the woods, sunflowers

#### BRILL

Cauliflower, oats, sultanas, sorrel, smoked eel cream

### MAINS

#### SUCKLING PIG BELLY

Smoked carrots, barley, charred onion, kale, yeast flakes

#### SKREI COD

Baby leeks, potato, king oyster mushrooms, truffle

#### CREEDY CARVER DUCK

Fermented cabbage, black garlic, tunworth

#### BEEF CHEEK

Celeriac, pickled walnut, chicory, colston bassett

Optional Cheese course £13.00

Coffee, Tea & Infusions, Pick & Mix £5.00

Three courses £65.00 per person

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## DESSERTS

### CHOCOLATE

Fondant, caramelised biscuit ice-cream

*Suggested pairing; Rousset Peyraguey, selection 2007 Sauternes Bordeaux France £11*

### QUINCE

Spiced bread, milk ice cream

*Suggested pairing; Moscatel Naturalmente Dulce 2014, Finca Antigua, La Mancha, Spain £8*

### YORKSHIRE RHUBARB

Sheep's curd mousse, Madagascan sugar, nut crumble

*Suggested pairing; Côteaux du Layon, 2013, Domaine Ogereaux, Loire Valley, France £13*

### BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

*Suggested pairing; 20-Year-Old Tawny Port, Kopke, Oporto, Portugal £15*

*Or a glass of Ruinart Blanc de Blanc £18*

***As an extra course £13***