

Starters

ORGANIC SALMON (extra £5)
English wasabi buttermilk, apple and dill

CRISPY PIGS HEAD
English asparagus, mustard and lemon

STUFFED JACKET SKIN
Lancashire cheese chives and pickles

Mains

YORKSHIRE VENISON
Liquorice, spiced carrots and red wine

MOUNTAIN FARM LAMB (extra £10)
English asparagus, sheep's curd and wild garlic

WHITBY COD
Spring mushroom fricassee, smoked bacon and garden leeks

Sides of triple cooked chips £4

Desserts

'LEMON MERINGUE'
Organic crème fraiche, yuzu and marigold

MICHEL CLUIZEL CHOCOLATE SOUFFLE (extra £6)
Earl grey tea ice cream, Seville orange and yuzu

TWO CHEESES FROM THE COURTYARD DAIRY
Périgord truffle honey and tongue biscuits

2 courses @ £25 or 3 courses @ £32

If you have any allergies or dietary requirements please speak to a member of staff