

Starters

JERSEY ROYALS

Smoked eel, chives and potato crackling

TOMATO CONSOMME

Sweet and sour tomatoes, goats cheese gnocchi and basil

ORGANIC SALMON

English wasabi buttermilk, apple and dill

Mains

YORKSHIRE VENISON

(extra £15)

Morel mushrooms, Yorkshire asparagus and wild garlic

WEST COAST TURBOT

English asparagus, pods and lemon

BURHOLME FARM LONK LAMB

Garden courgettes, onions and nasturtiums

Sides of triple cooked chips

£4

Desserts

GARIGUETTE STRAWBERRIES

Jelly, peanut butter ice cream and honeycomb

ALPHONSO MANGO

White chocolate, toasted coconut and passion fruit

TWO CHEESES FROM THE COURTYARD DAIRY

Périgord truffle honey and tongue biscuits

2 courses @ £27 or 3 courses @ £35

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