



### Gougère

Caramelised Onion - Cream Cheese

### Lindisfarne Oyster

Cucumber - Ginger - Caviar

### Snacks

Pork - Smoked Eel

Squid Ink Cracker - Cods Roe - Lemon - Nasturtium

Carrot Meringue - Carrot Curd - Fennel Pollen

Lamb - Potato - Hen of the Woods - Truffle

### Fermented Rye Bread

Cultured Butter

### Orkney Scallop

Mushroom - Alsace Bacon

### Goosnargh Duck

Parsnip - Pear - Hazlenut - Cloves

### Highland Venison

Beetroot - 36 Month Parmesan

### Bramley Apple

Raisin - Cinnamon

### Dark Chocolate

Chestnut

### Comte Cheese

3 Ages

£9 Supplement

### Festive Tasting Sample Menu

Chef Patron | **Kenny Atkinson** Head Chef | **Danny Parker** Restaurant Manager | **Laura Stephenson**

There will be an optional service charge of 12.5% added to your bill. Allergen & Vegetarian Menu is available on request.