

SAMPLE À LA CARTE

SNACKS - (£5 per each)

Gougère / Spenwood Cheese / Truffle (v)
Steamed Lindisfarne Oyster / Cucumber / Dulse
Spiced Aubergine Tart / Tomato / Goats Cheese (v)
Salt Cod Croquette / Lemon Aioli
Beef Tartare / Beef Fat Crumpet / Smoked Cream Cheese
Crispy Gordal Olives / Tonnato Sauce (v)

Sourdough Loaf / Whipped Burnt Leek Butter / £3

STARTERS

English Asparagus / Pomme Dauphine / Hazelnut / Mushroom / Sauce Gribiche (v) / £22

Sea Bass Ceviche / Citrus Fruits / Jalapeño / Olive / Sea Herbs / £25

Lobster & Scallop Agnolotti / Monks Beard / Lobster Bisque / £27

MAINS

Salt Aged Saddle of Yorkshire Lamb / Carrot / Lamb Belly / Wild Garlic / £35

Cod / Berlotti Beans / Cauliflower / Fennel / £30

Taleggio Arancini / Cime De Rapa / Delica Squash / Fonduta (v) / £25

Salt Aged Côte de Boeuf - 650gm Sarladaise Potato / Fine Beans / Baby Gem / Red Wine / Béarnaise (Based on 2 Sharing) £85

DESSERTS

Chocolate Crémeux / Puff Pastry / Blood Orange / Malt Ice Cream / £18

Basque Cheesecake / Yorkshire Rhubarb / Creme Fraiche / £16

Cheese Selection / Honey / Lavoche / Bread / £18

Tea or Coffee served with Sweet Treats / £7