

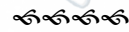
7 COURSE TASTING MENU £85
WITH WINE PAIRING £150

Our wine pairing is designed to enhance the flavours of our dishes

Spring

Amuse Bouche

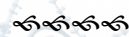
Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



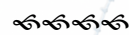
Spinach and Ricotta Ravioli,
White Wine Butter Sauce, Grilled Asparagus
Little Beauty, Sauvignon Blanc, New Zealand



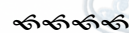
Steak Tartare,
Confit Egg Yolk, Crispy Capers, Sourdough Crackers
Velvet, Pittnauer, Burgenland



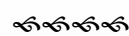
Butter Poached North Sea Wild Halibut,
Pea and Spinach Puree, Fresh Pea Pods, Lemon Velouté, Wild Garlic Oil, Squid Ink Tuile
Montagny 1er Cru Les Grappes d'Or, Domaine Feuillat Juillot, Burgundy



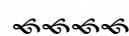
Herb Crusted Rack of North Yorkshire Lamb,
Lancashire Hotpot, Sheffield Forge Cauliflower Cheese, Broad Beans, Lamb Jus
Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



Pre-dessert



Yorkshire Forced Rhubarb & Stem Ginger Trifle,
Poached Rhubarb, Sticky Ginger Cake, Panna Cotta
Montbazillac, Domaine de l'Ancienne Cure



Brockley Hall Cheese Plate, (Supplement) 6/£25
Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

All Guests on the table must participate

If you have any special dietary requirements including allergies
please speak to your server before placing your order.
We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.