



7 COURSE TASTING MENU £85 **WITH WINE PAIRING £150**

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

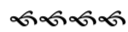
Spring

Amuse Bouche

Davenport Limney Sparkling, East Sussex



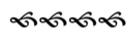
Our Daily Selection of Handmade Breads Served with Flavoured Butters



Spinach and Ricotta Ravioli,

White Wine Butter Sauce, Grilled Asparagus

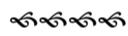
Little Beauty, Sauvignon Blanc, New Zealand



Steak Tartare,

Confit Egg Yolk, Crispy Capers, Sourdough Crackers

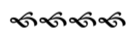
Velvet, Pittnauer, Burgenland



Butter Poached North Sea Wild Halibut,

Pea and Spinach Puree, Fresh Pea Pods, Lemon Velouté, Wild Garlic Oil, Squid Ink Tuile

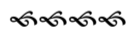
Montagny 1er Cru Les Grappes d'Or, Domaine Feuillat Juillot, Burgundy



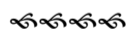
Herb Crusted Rack of North Yorkshire Lamb,

Lancashire Hotpot, Sheffield Forge Cauliflower Cheese, Broad Beans, Lamb Jus

Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



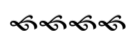
Pre-dessert



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.

