Sample Menu

Sensational Starters

Herb roasted wood pigeon, cauliflower, hazelnuts, pickled elderberries, game jus
Pot roasted quail, chestnut mushroom & truffle ravioli, sweetcorn, shallot & sherry vinegar jus
Pressing of Ham hock, poussin & foie gras, truffle braised leeks, piccalilli
Tartar of Waterford farm salt aged beef, smoked bone marrow, onion textures
Carpaccio of Yorkshire venison, caper & raisin puree, pickled shallots, toasted pumpernickel
Smoked Yorkshire duck, confit liver, Yorkshire parkin, rhubarb textures
Tian of Whitby crab, lime crème fraîche, brown crab mayo, pea & pistachio, pink grapefruit
Lobster & salmon ravioli, young spinach, shellfish bisque, Armagnac, basil
Locally landed squid “risotto”, cauliflower, almond, lemon oil
Seared hand dived scallops, smoked onion, onion miso puree, ponzu, sea herbs
King scallops, pork belly & black pudding, carrot & anise puree, coriander
Tuna tartar, soy & sesame, spring onion, coriander
“cheese & pickle” cheddar cheese espuma, pickled garden vegetables, savoury granola
Artichoke salad, crisp hens egg, smoked almond, truffle dressing, bitter leaves
Salad of Jersey royals, smoked shallot puree, pickle onions, lovage emulsion

Soups;
Traditional French onion, gruyere cheese, croutons, calvados
Jerusalem artichoke veloute, woodland mushrooms, truffle
Lobster bisque, Armagnac
Mushroom veloute, mushroom ketchup, beurre noisette croutons
Chicken consommé, bread sauce dumplings, charred onions
Pea & ham veloute, poached hens egg, truffle croque monsieur

There are many more options available, these examples are to whet your appetite. Please contact me on 07787576892 to discuss further options.