Sample Menu

Sensational mains

Roast duck breast, mushroom ketchup, teriyaki glazed shitake mushroom, puffed wild rice
Roast duck breast, cherries, watercress, duck fat fudge, cherry vinegar jus
Fillet of Waterford farm salt aged beef, heritage beetroots, young leeks, potato rosti
Grilled ribeye of salt aged Waterford farm beef, pont neuf potato, artichoke, mushroom
Yorkshire wagyu rump cap, beef fat mayo, smoked pomme puree, onion textures
Loin of Yorkshire venison, fermented red cabbage, red cabbage ketchup, watercress
Loin of venison, braised venison suet pudding, butternut squash, sage, manjari chocolate
Roast lamb loin, kofta, summer salad, green olive & mint dressing, Yorkshire fettle cheese
Roasted lamb loin, crisp sweetbread, pomme anna, peas & carrots, minted lamb jus
Salmon fillet, almond & asparagus, crisp Yorkshire ham, garlic, tomato relish
Roast halibut, confit chicken wings, white bean & fennel cassoulet, chicken jus
Wild seabass, parsnip puree & crisp, confit shallots & garlic, sherry vinegar jus
Fillet of turbot, roast new potatoes, broccoli, mussels, horseradish
Roasted North Sea cod, cod beignets, bouillabaisse sauce, saffron aioli, young leeks
Baby courgette tart, confit onions, feta cheese, olive & pine kernels
Hay baked carrots, carrot jam, carrot ketchup, ricotta cheese, sourdough

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