

Starters

Egg	£10
Slow cooked duck egg, truffled dale end cheddar, new season asparagus	
Salmon	£15
Helmsley smoked salmon, carved at the table, traditional garnish (£5 DBB Supplement)	
Crab	£13
Risotto of dorset brown crab, dressed white crab, tomato water, celery, basil	
Chicken	£10
Pressing of herb fed chicken and smoked ham, wild garlic emulsion, pickled onions, heritage carrots	
Sweetbreads	£12
Roasted lamb sweetbreads, chicory jam, orange and capers	
Scallop & oxtail	£20
Isle of mull scallop, oxtail ravioli, pea velouté (£10 DBB Supplement)	
Shellfish platter for two	£40
Brown crab risotto, dressed white crab, tomato water, celery and basil Oyster fritter, sweet chill sauce Isle of mull scallop, pea velouté (£10 per person DBB Supplement)	

Main Course

Pork	£23
Gloucester old spot pork belly, smoked butter potatoes, sour apple, barrel aged cider vinegar sauce	
John dory	£23
John dory, wild mushroom gnocchi, roasted cauliflower, ox cheek	
Wild sea bass	£29
Wild sea bass, celeriac and goat's cheese, fresh garlic pasta, lovage velouté (£7 DBB Supplement)	
Rabbit	£20
North york moors rabbit pie, fricassee of spring vegetables with tarragon butter	
Halibut	£25
Butter poached isle of gigha halibut, verjus raisins, grapes, radish	
Lamb for two	£60
Loin of waterford farm lamb, roasted on the bone, spring greens and smoked bacon gratin, rosemary ratte potatoes, redcurrant sauce, fresh mint (£8 per person DBB Supplement)	
Beef	£32
Sixty day aged sirloin, truffled pomme anna chips, hen of the woods mushroom, bone marrow sauce, asparagus purée (£10 DBB Supplement)	

A selection of vegetables to accompany your meal is available upon request

Puddings & Cheese

Affogato

Roasted hazlenut ice cream, coffee and cardamom gel, hazelnut tuile, espresso

£10

Yoghurt

Caramelised baked yoghurt, alphonso mango, barley flake granola, heather honey

£10

Chocolate

Michael cluizel dark chocolate mousse, breton biscuit, single estate organic olive oil ice cream, sea salt

£11

Apple

Caramelised apple tart tatin, king richard 3rd wensleydale

£9

Soufflé

Sicilian lemon soufflé, lemon thyme ice cream

(£3 DBB Supplement)

£13

Cheese

A selection of british farmhouse cheese from the trolley

(DBB supplement £5)

£15

Coffee or tea with petit fours

£5

Spring Tasting Menu

Suggested drinks £55

(DBB supplement £37.50 per person)

£75

Crab

Risotto of dorset brown crab, dressed white crab, tomato water, celery, basil

James Hardwick Riesling, Muddy Water 2015 Canterbury, New Zealand

Chicken

Pressing of herb fed chicken and smoked ham, wild garlic emulsion, pickled onions, heritage carrots

Enira, Domaine Bessa Valley 2014 Ognianova, Bulgaria

Halibut

Butter poached isle of gigha halibut, verjus raisins, grapes, radish

Chablis Premier Cru, Jean-Marc Brocard, Montmains 2017, France

Beef

Sixty day aged sirloin, truffled pomme anna chips, hen of the woods mushroom, bone marrow sauce, asparagus purée

PSI, Peter Sisseck 2016 Ribero del Duero, Spain

Soufflé

Sicilian lemon soufflé, lemon thyme ice cream

Homemade Limoncello

Farmhouse cheese from the trolley

Coffee or tea and petit fours

£5