



Bar & Grill Menu

Tasting menu

55 per person (5 course)
(DBB supplement 10)
40 suggested drink pairing
or
75 per person (7 course)
(DBB supplement 30)
55 suggested drink pairing

Amuse bouche

Wild sea trout

*Marinated wild sea trout, cucumber and mint,
trout eggs, greek yoghurt*
James Hardwick Riesling, Muddy Water, 2015.
Canterberry, New Zealand.

Melon

*Pickled and roasted melon, pea velouté,
locally cured speck, yorkshire feta*
Zero-G Grüner Veltliner 2017. Wagram, Austria.

Plaice

*Grilled plaice fillet, breaded mussels, hispi cabbage,
meunière sauce, fresh garlic emulsion*
**Chardonnay PGI Epanomi, Ktima Gerovassiliou
2016. Macedonia, Greece**

New season lamb

*Roasted rump of new season lamb, heritage tomatoes,
green olive, basil, sheep's curd*
Enira, Domaine Bassa Valley 2014.
Ognianova, Bulgaria

Soufflé

Gooseberry soufflé, fresh ginger ice cream
Homemade gooseberry gin

Cheese

A selection of british and irish cheese from the trolley

Soup of the day 7

Salad 9 / 15

*Bulgar wheat, hummus, beetroot, olives,
pomegranate, coriander, focaccia*

Burrata 12

*Burrata wrapped in kataifi pastry,
heritage tomato and basil, toasted pine nuts*

Gamberetti 14/24

*Tagliatelle, king prawns, rocket,
tomato, garlic, parmesan*

Burger 17

*Black Angus beef burger, ogleshead cheese,
smoked bacon, fried egg*

Chicken 18

Garlic and thyme roasted chicken breast, caesar salad

Steak 30

*60 day salt aged sirloin steak, chunky chips,
pickled onion salad, béarnaise*
(DBB supplement 5)

Fish pie 18

*North sea fish pie, summer greens with pumpkin seeds
and herb butter*

Fish of the day 20

*Grilled fish of the day,
charred vegetables, caper and lemon butter*

Side Orders 5

Chunky chips
Buttered violet potatoes
Green beans and hazelnuts
Heritage tomato and shallot salad
Green salad
Summer greens with pumpkin seeds and herb butter