



Bar & Grill Menu

Tasting Menu

Five course 55 per person
(DBB supplement 10)

40 suggested drink pairing
or

Seven course 75 per person
(DBB supplement 30)

55 suggested drink pairing

Premium wine selection 70/100

Appetiser

Flavoured breads and butters

Salmon

*Beetroot cured salmon, pickled cucumber,
confit lemon, beetroot purée*

Zero-G, Gruner veltliner, Wagram, Austria

Egg

*Slow cooked Harome village hen egg, roasted pecan whip, smoked
hen of the wood's mushrooms*

**Lievlander Chenin Blanc, Stellenbosch,
South Africa**

Halibut

*Gigha halibut Veronique, salt and vinegar potatoes,
pickled radish, dill*

Sancerre, La Croix Du Roy, Loire, France

Duck

*Salt aged Yorkshire duck, charred gem lettuce, heritage beetroot,
grelot onions, Cabernet Sauvignon vinaigrette*

Saint Clair, Pinot Noir, Marlborough, New Zealand

Soufflé

Forced Yorkshire rhubarb, fresh ginger ice cream

Noans La Tunella, Friuli Venezia Giulia, Italy

Cheese

*A selection of British and Irish cheese from the trolley
Ferreira 10 year Old Tawny Port, Portugal*

Soup of the day 7

Green salad 9/15

*Avocado, granny smith apple, celery, grapes, pistachio,
organic olive oil*

Prawns 14/22

*Charred king prawns, heritage tomatoes,
buffalo mozzarella, basil pesto*

Linguine 12/20

*Creamed artichoke linguine, green olives,
Doddington's cheese*

Burger 17

*Black angus burger, comté cheese,
fried egg, smoked bacon*

Calves liver 22

*Peppered calves liver, charred speck, pickled silver skins,
creamed potatoes, seasonal greens*

Fish pie 18

*North sea fish pie, red cabbage and carrot salad,
caramelised pumpkin seeds*

Fish of the day 22

*Grilled fish of the day, fricassee of spring
vegetables, tomato butter sauce*

Steak 32

*Sixty day aged sirloin, chunky chips, black garlic
mushroom sauce, green salad*

Side Orders 4

Seasonal greens

Tomato and green olive salad

Smoked butter potatoes

Buttered new potatoes with mint

Green salad