



SAMPLE 5 COURSE TASTING LUNCH MENU | SUMMER 2022

5 Courses | £55 per person | £55 Drinks pairing

Please note that this Tasting Menu is only available at lunch time

Scallop Carpaccio

Orkney scallop, avocado, garden lovage emulsion, heritage tomato jelly, burrata
[Yorkshire Heart Sparkling White, NV, Yorkshire, England](#)

Rabbit Terrine

Rabbit and foie gras terrine, charred peach, heritage carrots, soda bread
[Conde Valdemar Rioja Finca Alto Cantabria, 2019, Rioja, Spain](#)

Halibut

Glazed halibut, barigoule baby artichokes, crispy panisse, sherry braised octopus
[Assyrtiko, Jim Barry, 2019, Claire Valley, Australia](#)

Lamb Saddle

Lamb saddle, stuffed piquillo pepper, smoked aubergine, charred Grelot onion,
Romanesco sauce
[LaLuna, 2014, Paarl, South Africa](#)

Black Forest Souffle

Dark chocolate soufflé, cherry sorbet, amarene roulade
[Handmade Sloemotion cherry brandy liqueur](#)

Cheese

Selection of award-winning British cheese
£10 supplement per person
[10 year old Tawny Port, Ferreira, Portugal](#) £11

A discretionary service charge of 10% is added to all bills