

Tasting menu

120

Wine Pairing

100/250/995

“Tea & Cake”

Cauliflower, vadouvan & black garlic

Celeriac cooked in walnut oil, Celery marmalade, Pickled walnut,
Granny smith apple, Yorkshire yoghurt

Baked Roscoff onion, Highmoor cheese sourdough,
“French onion soup”, Black truffle juice

Arlington white egg yolk raviolo, Baked potato velouté, preserved Perigord truffle

Selection of British Isles cheeses

£15 Supplement

Yorkshire triangle rhubarb, blood orange, custard

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix