Tasting menu

Canapes

Sourdough
Celeriac Granola

Goat cheese
Whipped Goats Cheese, Pear, Parkin, Artichoke
Chenin Blanc, Boschendal, South Africa

Venison
Yorkshire Venison Tartare, Marmite Donut, Roasted Onion, Blue Monday
Tempranillo, Masia J, Spain

Halibut
Pan Fried Halibut, Celeriac, Brown Shrimp, Yuzu
Chardonnay, Franschhoek Cellar, South Africa

Duck
Yorkshire Dry Aged Roasted Duck Breast, Red Cabbage, Beetroot, Elderberry
Pinot Noir, Cielo, Italy

Caramel
Salted Caramel Tart, Stem Ginger Ice Cream
Muscat, Campbells Rutherglen, Australia

Add a Cheese Course To Enhance Your Tasting Experience (supplement £20.00 for two)
Sharing Platter of British Cheeses, Lavoche, Cumin Poached Apricots, Graham’s Port

For allergy advice please ask for further details
Tasting menu £70/person
Coffee and petit fours £5
A 10% discretionary service charge will be added to all bills
Wine pairing 3 glasses £21.00  5 glasses £33.00
I have worked in some of the finest 3AA rosette and Michelin-starred hotels and restaurants across the UK. Over the last two decades I have honed my skills building a prestigious career creating dishes focused around the offerings of local farms and shone a spotlight on seasonal and sustainable produce.

A civilised approach to dining is what I am after. You should truly savour the dishes chosen for you. Cooking needs passion and heart. It is about people sharing time together and rewarding their palate with a riot of carefully balanced textures which may be complex to create but easy to enjoy.

My style is ‘Modern British’ It is defined by inspiring and preserving the original flavours of fresh ingredients as well as smoothly combining diversity of local foods and cooking techniques.

The newly constructed 1,300sq ft glasshouse in the kitchen garden grows a wealth of produce to provide the kitchens, giving extra dimensions to flavour and nutrition and I highly recommend paying it a visit.