

Tasting Menu

Goose liver - smoked eel
rhubarb - Marcona almonds

Lemon sole - langoustine - black garlic

Landrace pork
charred carrots - marigold

Catch of the day

Chick pea dahl - yoghurt
coriander - lime - dukkah

Venison - savoury granola
pickled brambles

Harrogate Blue Cheese - 'Ploughmans'

Plum - sheep's curd - lemon balm

Beetroot - berries - cream

Fig - Armagnac - puffed rice

Menu - Eighty Pounds
Wine pairing - Sixty Pounds

Please notify your server if you have any food allergies or dietary requirements.

Root & Branch Menu

Turnip - amaranth
black garlic - greens

Salsify - hen of the woods - truffle

Charred carrot
marigold pesto - hazelnuts

Cauliflower - Tunworth - Yorkshire relish

Chick pea dahl - yoghurt
mustard - lime - dukkah

Flame grilled celeriac risotto
Berkswell cheese

Harrogate Blue Cheese - 'Ploughmans'

Plum - sheep's curd - lemon balm

Beetroot - berries - cream

Fig - Armagnac - puffed rice

Menu - Eighty Pounds
Wine pairing - Sixty Pounds

Please notify your server if you have any food allergies or dietary requirements.

Vegan Root & Branch Menu

Turnip - amaranth
black garlic - greens

Salsify - hen of the woods - truffle

Charred carrot
marigold pesto - hazelnuts

Cauliflower - Yorkshire relish

Chick pea dahl - dukkah
mustard - lime

Textures of flame grilled celeriac

1 potato - 2 potato - 3 potato
leek

Plum - apple - shiso - saké

Beetroot - autumn berries

Fig - chocolate

Menu - Eighty Pounds
Wine pairing - Sixty Pounds

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