

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

FOIE GRAS TARTLET Walnuts, maple syrup, pickled apple

PRESSED GAME & LEEK TERRINE Girolle salad

STUFFED RABBIT SADDLE Smoked salsify velouté, nettle purée

ROASTED YORKSHIRE GROUSE Glazed black fig, parsley root

> ST HELENA Quince chutney

SMOKED VANILLA SOUFFLÉ Whiskey ice cream, white chocolate

> 6 course menu £140 Classic wine pairing £90 Prestige wine pairing £200