

## Starters

### Char

Arctic char, kombu and smoked roe butter, sea vegetables & roasted leek

### Artichoke

Jerusalem artichoke flesh, bark & skin, beetroot pastrami, & smoked tofu

### Pork

Iberico secreto, caramelised cauliflower, teriyaki shiitake & pak choi

### Scallop

Marinated hand dived scallop, Oscietra caviar, dill, apple & frozen buttermilk

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## Mains

### Turbot

Cornish Turbot, winter artichokes, Périgord truffle, chicken butter & Scottish sea\_kale

### Pumpkin

Butternut squash, spiced aubergine, Lancashire pak choi & pumpkin risotto

### Venison

Yorkshire Venison, salsify, grelot onion, parsnip, morels & blackcurrant

### Squab

Anjou Pigeon, celeriac, nasturtium, calves sweetbread, master stock & chestnut

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## Desserts

### Cheese

Selection of seasonal, artisan cheeses, date and walnut bread, lavash, quince & mead  
(DBB supplement £5)

### Rhubarb

Tomlinson's Yorkshire rhubarb, set custard, baked white chocolate, namelaka & stem ginger

### Tart

Caramel tart, poached pear, frozen custard & condensed milk ganache

### Yeast

Yeast parfait, chocolate ganache, salted caramel, walnut & pearl barley