

Pickled Egg
Seaweed

Potato
Trout Roe & Gooseberry

Beef Tartare
Buckwheat, Wild Garlic

Ainsty Stout & Irish Treacle Bread
Cultured Butter

Creel Caught Langoustine
Rhubarb & Dill, Cucumber

Walled York Salad
Horseradish, Tomato & Fig Leaf

Cabbage
Mussel, Caviar

Scallop
Carrot & Oyster, Nori


Beef
Sea Aster, Potato

Optional Cheese Course
Four Cheeses £20.00

Apple
Celeriac, Verbena

Strawberries from the Garden
Woodruff

Tasting Menu £125 per person





Drappier Brut Nature Zero Dosage
France

Unico Zelo River Sand Fiano
Australia

Joel Gott Chardonnay
U.S.A.

Cave Terra Ventoux L'Eternel
France

Prunotto Moscato d'Asti
Italy

Wine Pairing £70 per person

