

SAMPLE TOM'S MENU

SNACKS

Salt cod scotch egg <i>brown sauce</i>	£4
Lamb Shoulder <i>aubergine sambal</i>	£4
Steamed scallop <i>ponzu, lime zest</i>	£4
Truffle polenta <i>chorizo vinaigrette, Parmesan</i>	£4

TO START

From the sea

Sea Bream <i>cider shallots, miso emulsion, crispy oyster</i>	£12
Crab <i>smoked haddock, gem lettuce, pink grapefruit, radish salad</i>	£15
Loch Duart Salmon <i>orzo pasta, fennel, caviar</i>	£13
Tiger Prawn <i>ravioli, squid ink, sauce vierge, lovage</i>	£14

From the Land

Barbeque Chicken <i>thigh, crispy wing, compressed watermelon, chilli jam</i>	£12
Crisp hens egg <i>salt baked celeriac, mushroom velouté</i>	£9

Allergy Information: Please let our team know in case of any allergy or dietary requirements.
We will be happy to help and advise.

TO FOLLOW

From the Sea

Cod <i>seaweed butter, leeks, saffron and mussel velouté</i>	£26
Hake <i>parsley quinoa, mussels, parsley sauce</i>	£24
Skate <i>caramelised cauliflower puree, caper and raisin vinaigrette, hazelnut butter</i>	£28
Turbot Tronçon <i>wild garlic, truffle potato, pancetta, chicken jus</i>	£29

From the Land

Salt Aged Ribeye <i>mushroom, short rib, cheesemakers salad</i>	£29
Sage Gnocchi <i>caramelised cauliflower couscous, parsley quinoa</i>	£16

SOMETHING CHEESY

Perl Las <i>crisp pastry, marinated raisins, grape chutney, walnuts</i>	£9
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A SWEET FINISH

Apple mousse <i>meringue, cassis sorbet</i>	£9
Yorkshire Rhubarb <i>frangipane, hazelnut crumb, rhubarb sorbet</i>	£9
Dark chocolate <i>chocolate soil, white chocolate ice cream</i>	£9
Polenta and olive oil <i>poached blackberries, orange curd</i>	£9

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SAMPLE TASTING MENU

Tasting menu to be taken by the whole table

Lamb Shoulder | *aubergine sambal*

Truffle polenta | *chorizo vinaigrette, Parmesan*

Steamed scallop | *ponzu, lime zest*

Koester Wolff, Reisling Kabinett, Rheinhessen, Germany, 2015 (75ml)

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Sea Bream | *crispy oyster, cider shallots, miso, ponzu*

Kyperounda Winery, Petritis, Limassol, Pitsilia, Cyprus, 2016 (75ml)

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Crab | *smoked haddock, gem lettuce, pink grapefruit, radish salad*

Château De Tracy, Pouilly Fumé, Loire, France 2015 (75ml)

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Loch Duart Salmon | *orzo pasta, fennel, caviar*

Weingut Rabl 'Langenlois' Grüner Veltliner, Kamptal Austria 2016 (75ml)

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Cod | *seaweed butter, leeks, saffron and mussel velouté*

Oak Ridge Winery, Maggio Chardonnay, California, USA, 2015 (125ml)

Or

Beef Short Rib | *caramelised cauliflower puree, caper and raisin vinaigrette, hazelnut butter*

Domaine Des Cigalounes, Lirac Rhône Valley, France 2015 (125ml)

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Perl Las | *crisp pastry, marinated raisins, grape chutney, walnuts (Supplement £7)*

Optional Port or Dessert Wine (supplement)

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Yorkshire Rhubarb | *frangipane, hazelnut crumb, rhubarb sorbet*

Michele Chiarlo, Nivole Moscato d'Asti, Piedmont, Italy, 2016 (75ml)

£75 per person

Wine flight £45 per person

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