



SPRING & SUMMER 2023/24

£54.00 PER GUEST

START

English pea soup, ricotta, seeds

Citrus cured salmon, avocado, white radish, shallots

Chicken liver parfait, candied hazelnuts, watercress, toasted brioche

MAIN

Breast of chicken, potato dauphinoise, green beans, Chantenay carrots

Hake fillet, white onion and chive risotto, crispy kale

Slow-cooked Dingley Dell pork belly, olive oil mash, sprouting broccoli, Aspalls

FINISH

English strawberries, Italian meringue, shortbread, basil

Chocolate brownie, toffee sauce, vanilla ice cream

Passion fruit posset, granola, white chocolate, mint



SPRING & SUMMER 2023/24

£69.00 PER GUEST

START

Watermelon, Coppa ham, feta, celery

Smoked duck breast, English rhubarb, Old York

Sea trout gravadlax, pink grapefruit dressing, baby cucumber

MAIN

Rump and shoulder of lamb, dauphinoise potato, peas, wild garlic

Calves liver, caramelised onions, heritage carrots, malt

Black bream, pepperonata, beer battered mussels, sea kale

FINISH

Lime tart, English raspberries, spiced popcorn, yoghurt

Bitter chocolate tart, praline, blood orange

Four British cheeses, Garibaldi biscuits, fruit and nut bread



SPRING & SUMMER 2023/24

£79.00 PER GUEST

START

Pea mousse, baked Bosworth Ash, pickled broad beans, lemon

Mackerel ceviche, fennel, radish, oyster emulsion

Denham Estate smoked venison, goat's cheese, pistachio nuts, grapefruit

MAIN

35 day aged beef sirloin, pommes Anna potato, carrot purée, spinach

Goosnargh duck breast, vanilla pomme purée, broccoli textures, peanut

Grilled lemon sole, brown shrimps, lemon noisette, sea purslane

FINISH

Iced caramel parfait, pineapple, Italian meringue

Vanilla panna cotta, strawberries, tarragon granita

Five British cheeses, Garibaldi biscuits, fruit and nut bread, apple chutney