

## 8 COURSE MENU

### SNACKS

LIGHTLY CURED CHALK STREAM TROUT  
CURED HAM, KOHLRABI & ROE

TOASTED ORGANIC GRAINS  
HEN OF THE WOODS, CEP & ROASTED CHICKEN

HAND DIVED SCALLOP  
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

TARTARE AGED LAKELAND DEXTER  
WHIPPED BONE MARROW & CAVIAR

MONKFISH ROASTED IN CULTURED BUTTER  
GARDEN ALLIUMS, PIKE ROE & BUTTERMILK

SALT AGED DUCK ROASTED ON THE CROWN  
A SALAD OF BITTER LEAVES, PEAR, SALSIFY

A SELECTION OF CHEESE SUPPLIED BY  
THE COURTYARD DAIRY  
(SUPPLEMENT £15)

RASPBERRY & VANILLA

GARDEN STRAWBERRIES & SWEET CICELY

£140

## 4 COURSE MENU

### SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

MONKFISH ROASTED IN CULTURED BUTTER  
GARDEN ALLIUMS, PIKE ROE & BUTTERMILK

SALT AGED DUCK ROASTED ON THE CROWN  
A SALAD OF BITTER LEAVES, PEAR & SALSIFY

A SELECTION OF CHEESE SUPPLIED BY  
THE COURTYARD DAIRY  
(SUPPLEMENT £15)

GARDEN STRAWBERRIES & SWEET CICELY

£85