



Sample Group Menu

Pre-Starter

Jerusalem Artichoke Velouté

Smoked Wensleydale Wonton, Crispy Shallots, Mead

Starters

Yakatori Glazed Harome Shot Pheasant Breast

Pickled, Preserved & Charred Garden Vegetables

Butternut Squash Tortellini

Ricotta, Sage & Onion, Toasted Seeds

King Scallop & Pork Belly

Cauliflower, Scratchings, Choucroute

Main Courses

Yellow Chanterelle Mushroom Risotto

Savoy Cabbage, Hazelnuts, Yellison Goats Curd

Tandoori Marinated North-Sea Coley

Curried Clams, Lemongrass Dhal, Pakora

Corn-fed Chicken

Smoked Bacon, Truffled Celeriac, Peas

10oz Flat Iron Steak (+£5 supplement)

Skinny Fries, Blue Cheese Salad, Shallot & Tarragon Butter

Desserts

Affogato

Dark Chocolate & Sea Salt Ice-Cream, Kahlua

'Two Chefs' Ale Cake

Toffee Sauce, Ginger Caramel Ice-Cream, Honeycomb

Tomlinson's of Yorkshire Rhubarb Posset

Blood Orange, White Chocolate, Lemon Balm

British Cheese Selection

Suitably Garnished

£35 per person

Group Booking Conditions Apply; please refer to our website