

The Garden Room

Exmoor Caviar (10g) Beetroot Crumpet,

Champagne Mayo £55

Starters

Salt Aged Yorkshire Duck Breast Duck Liver Parfait, Gooseberry, Turnip

£17

XL Orkney Scallop Dashi Hollandaise, Wakame £19

Mains

Eshton Herdwich Estate Lamb

Isle of Wight Tomato, Ewes Curd, Olive,

Charred Baby Gem

£38

Yorkshire Pork Tenderloin

Local Hen of The Woods,

Braised Cheek, Red Wine Jus £36

Kitchen Garden Courgette

Yorkshire Pecorino Rotolo, Basil, Tempura Flower, Black Garlic

£28

Halibut Strawberry, Beetroot, Jersey Royals, Vermouth Sauce

£36

Yorkshire Beef Wellington

Mackerel

Smoked Parfait, Grape, Spring Garden Green Sauce £15

Seafood Tasting Menu

XL Orkney Scallop Dashi Hollandaise, Wakame Artelium Devonshire Cuvee, East Sussex, England 2017

Salmon Cucumber Bonito, Fennel Domaine Petroni, Rosé Vine De Corse, Corsica, France 2023

Lobster

Native Lobster, Kohlrabi, Apple Domaine Vincent Dampt, Chablis, France 2023

Wild Sea Bass

Squid Ink Pasta, Courgette, Basil Villa Wolf, Pinot Noir, Pfalz, Germany 2022

Blackcurrant Soufflé Chocolate & Crème de Cassis Sauce, Pontefract Cake Ice Cream De Bortoli, Deen, Vat 5 Botrytis Semillon, Riverina, Australia 2018

> £75 per person Matching Wines £55

Lindisfarne Oysters

Shallot Vinaigrette, Tabasco ど Lemon £4.00 each

Yorkshire Beef Tartare Parmesan, Pickles, Sunflower Seeds £18

BBQ'd Garden Salad Whipped Yorkshire Feta, Toasted Nuts and Seeds, Local Rapeseed Oil £14

Sides

Roast Jersey Royals Garlic & Rosemary £7.50

Triple Cooked Chips, Herb Emulsion £7.50

Charred Baby Gem Parmesan & Croutons £7

BBQ, Tenderstem Broccoli, Truffle & Parmesan £7

Heritage Tomato Salad Basil, Olive Oil £8

(To Share) Horseradish Potatoes, Buttered Spinach, Red Wine Sauce

