



TASTING MENU

This menu is designed to be enjoyed by the whole table

60.00 per person
(9 courses)

Friday & Saturday 7pm to 9pm.

Mussel, asparagus and wild garlic tart

Jersey royal potato, quail egg, burnt leek, lovage



Seasonal Offering



Roasted cauliflower

Tunworth cheese, yeast, chives



Slow cooked pigs cheek

Onion, mustard, wood sorrel



Cod

Broccoli, smoked garlic, almond



Loin of dales lamb

Asparagus, wild mushroom, baby gem



Ribblesdale goat's curd

Parkin, rhubarb



Valrohna manjari chocolate

Strawberries, violet



Sweets

Salted carrot caramel, coriander seed
Allotment herb fondant