



Potato - Goats's Curd - Guanciale - White Beetroot

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Scottish Crab & Dulse Tartlette - English Wasabi  
Brown Crab - Elderflower & White Elderberries

English Mushroom Biscuit - Barncliffe Mascarpone  
Black Winter Truffle

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Cornish Mackerel & Isle Of Wight Tomatoes  
Toasted Buckwheat - Douglas Fir - Greenhouse Herbs

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Forge Lemon Thyme Beer Bread - Old Winchester Custard  
Beer Vinegar - Shiitake

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North Coast Cod - Salad Of York Asparagus & Mussel  
Preserved Ramson - English Sparkling Wine

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Dry Aged Nidderdale Hogget - Summer '24 Mint Pickle  
Turnip - Pickled Mustard Seeds

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Cashel Blue - Pickled Walnut - Medlar - Birch Syrup

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Forced Rhubarb Tart - Custard - Toasted Milk

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Preserved Wild Raspberries & Fig Leaves  
Caramelised Goats Milk - Oxalis

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Amsterdam Carrot Ice Cream Sandwich

Buckwheat Miso Caramel Tart

Preserved English Truffle Fudge

Tasting Menu - 115

Wine Pairing - 85

*An optional service charge of 10% is added to your final bill*