



Food £95 Wine pairing £75

Miso Custard

bbq maitake, truffle, dashi

Buckwheat Croustade

duck liver parfait, blood orange, walnut

Tempura Mussel

ham fat hollandaise, fingerlime

Parker House

our cultured butter, smoked cod's roe, pickles & preserves

Cep Agnolotti

aged parmesan, onion, kombu, IPA

Cornish Monkfish

razorclam, roast chicken, smoked pike roe

Fallow Deer

hazelnut, yorkshire rhubarb, beetroot, bone marrow

Goat's Curd

seville orange, carrot, thyme

Yorkshire Rhubarb

bird's custard, sauternes

Baron Bigod + £14

parkin, rhubarb chutney

Please advise us of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to the final bill