



CHEF'S TASTING MENU

5 Courses £67

BREAD & SNACKS

Chef's Selection of Snacks, Homemade Stout Bread, Cultured Butter (D,E,G)

CRAB

Whitby Crab, Nashi Pear, Eucalyptus (G,Cr,D,S)

DUMPLING

Liquorice & Venison Dumpling, Sand Carrot, Mustard And Smoked Hay Sauce (D,E,G,M)

BEEF

100 Day Aged Sirloin, Beer Batter Lindisfarne Oyster, Wild Mushroom, Beef Fat Mash (D,E,G,Mo)

PBJ

Banana Cake, Banana & Lime Jam, Peanut Butter (D,E,G,N)

10% discretionary service charge will be added to your final bill

Allergens Key: C (Celery), G (Gluten), Cr (Crustaceans), E (Eggs), F (Fish), L (Lupin), D (Dairy), Mo (Molluscs), M (Mustard), N (Nuts), P (Peanuts), Ss (Sesame Seeds), S (Soya), Sd (Sulphur Dioxide)