



The Tasting Room – Sample Menu

Private Dining £95 pp

Tuna Ceviche

Ponzu, Mirin Hollandaise

Bread and Butter Pudding

Walnut, 24-Month Aged Parmesan

Yorkshire ‘Chaat’

Beef Tartare, Rhubarb, Crumpet

Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

Beetroot Tartare

Mirin Mayonnaise, Pickled Turnip

Monkfish Vadouvan

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc

Partridge à l'Orange

Breast, Confit Leg, Roast Carrot, Fermented Beetroot, Orange

Salt-Aged Lamb

Rib of Lamb, Leg ‘Shami’, Cavolo Nero, Rajma Chaat Croustade, Tamarind Jus

Thai Curry ‘99’

Hundreds and Thousands

Victoria Plum Délice

Poached Plums, Hazelnut Sponge, Pumpkin and Parkin Ice-Cream

The Tasting Room Cheese Board

Sheffield Forge, Rhuby Crumble, Lancashire Bomb, Baron Bigod, Harrogate Blue

Apricot Loaf, Sourdough Crackers, Onion Chutney, Sauternes Jelly

(Craving your favourite cheese? Let us know in advance and we will source it for you.)

Sample Menu

This menu can be adapted for dietary requirements. Please provide advance notice.