



Sample Menu

Weds / Thurs 5 pm – 6.30 pm / Fri & Sat 12 pm – 3 pm / 5pm - 6.30 pm
Two courses £30 / Three courses £35

Pollen bakery bread & house butter + 4
Bagthorpe farm onions & seaweed mayonnaise + 5
Welsh rarebit & Henderson's relish + 6

Chioggia beetroots, pickled walnuts & curds
Wenigbar Farm pig's head & Gold Rush apple
Shetland mussels, pig skin, cider & lovage

Cinderwood cavolo nero, pearl barley, Lake's egg yolk & Yorkshire pecorino
Harewood house estate venison sausage, Royal Oak swede & Kale
Brixham fish pie & Clarence court quail's egg

Royal Oak farm greens + 5
Marfona potatoes + 5
New Fields kale & Wrekin blue + 6

Rosemary russet apple sorbet
Bay leaf custard
Sourdough treacle tart & acorn dairy milk ice-cream

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.