



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

MOOR HALL

Champagne on arrival, 8-course tasting & wine flight, kitchen garden tour,
look into the kitchen, meet & greet the chef & signed menu to take home
£470 for 2 people

A glass of champagne on arrival

Charcuterie
A selection of our house-cured meats

Black pudding
Pickled gooseberry

Cod roe
Caviar, chicken, parsley

Runner beans
Ham and calamint

Smoked eel
Potato, fermented garlic, flowers

Scottish langoustine
Radish, nasturtium and marigold

Veronica Ortega, Cal, Godello, Bierzo, Spain, 2017

Oyster
Fennel, dill, buttermilk

Megyer, Harslevelu, Tokaji, Hungary, 2018

Dishes are representative of the type of food available and can be subject to seasonal changes.



Baked carrots
Doddington, chrysanthemum and sea buckthorn
Burja, Zelen, Vipava Valley, Slovenia, 2017

Turnip and crab
Anise hyssop and sunflower seeds
Monterosso, Sigma, Etna Rosso, Sicily, Italy, 2016

Holstein Friesian
Barbequed celeriac, mustard and shallot
Hannes Zillinger, Reflexion Saint Laurent, Ried Steinthal, Niederosterreich, Austria, 2017

Native lobster
Tarleton tomato, smoked marrow and rosehip
Domaine des Côtes Rousses, ensemble, Roussette de Savoie, France, 2016

Roasted monkfish
Courgette, mussel cream and sea herbs
Basket range, cabernet, merlot, petit Verdot, Adelaide Hills, Australia, 2015

Westmorland duck
Beetroot, kale and elderberry
Carmin Larreyda, Les Grains des Copains, Jurancon, France, 2017

Gingerbread
Roots and pine
Wild blackberries
Woodruff, almond and muscovado
St Julien peach
Lemon verbena and sweet cheese
Staffelter Hof, Riesling magnus, Mosel, Germany, 2018

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