

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

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