

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

CROWN PRINCE

cured yolk, mushroom pickle

COD ROE

caviar, chicken, parsley

SMOKED EEL

potato, fermented garlic, flowers

RAW LANGOUSTINE

radish, nasturtium and marigold

LINDISFARNE OYSTER

white beetroot, dill, buttermilk



BAKED CARROTS

dodderington, chrysanthemum and sea buckthorn

TURNIP AND CRAB

anise hyssop, sunflower seeds

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

GRILLED SCALLOP

cauliflower, truffle and fermented grains

TURBOT COOKED ON THE BONE

mussel, artichoke and roe

AYNHOE PARK FALLOW DEER

beetroot, kale and elderberry



GINGERBREAD

roots and pine

YORKSHIRE RHUBARB

almond, blood orange and muscovado

GARDEN APPLES

woodruff, birch sap and apple marigold

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

SMOKED EEL

potato, fermented garlic, flowers



SPENWOOD CHEESE

king oyster and squash

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

TURNIP AND CRAB

anise hyssop and sunflower seeds

AYNHOE PARK FALLOW DEER

beetroot, kale and elderberry

WESTMORLAND CHICKEN

artichoke, hen of the woods and elderflower



GINGERBREAD

roots and pine

GARDEN APPLES

woodruff, birch sap and apple marigold