



## DAIRY FREE MENU

Choose from our *Chef's Seasonal Tasting Menu* **or** your choice of dishes from our *A La Carte Menu*

### ***Chef's Seasonal Tasting menu***

*Simon's Seasonal Selection of dishes*

*£70 per person*

#### **Milk Bread & The Good Butter**

Fresh Daily House made Milk Roll  
with The Good Butter

#### **Gurnard**

Sashimi gurnard with tomato ponzu, yuzu sake and mirasol chilli  
pepper

#### **Parisian Gnocchi with Peas, Beans & Yorkshire Pecorino**

Deep fried gnocchi with peas and broad beans cooked with wild  
garlic and a pea pod dashi broth

#### **Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread**

Tender lamb rump with rumbledethump and wild garlic, elven  
way bread and crispy fermented cabbage

#### **Rosemary, Pears & Apple Sorbet (V)**

White wine rosemary pears, tuille biscuit, demerara sugar &  
sweet cheese & apple sorbet

*Wine pairings available at £25 per person*

### **TO START**

#### **Buttermilk Bread & The Good Butter**

Fresh daily house made milk roll with 'The Good Butter'  
and beef bits **or** with wild garlic butter (V)

#### **Broad Bean & Chartreuse (V)**

British broad bean parfait with chartreuse and warm  
brioche bread

#### **Rag Pudding**

Invented in Chef Simon's hometown Oldham, a deep-fried  
suet bun is filled with succulent  
braised beef alongside blue pepe nasturtium

#### **Wye Valley Asparagus, Duck Egg & Smoked Eel**

Brined asparagus tips, cured duck egg yolk with smoked  
eel and a smoked eel cream

#### **Parisian Gnocchi with Peas, Beans & Yorkshire Pecorino**

Deep fried gnocchi with peas and broad beans cooked  
with wild garlic and a pea pod dashi broth

#### **9 Egg, Chips & Ham 15**

Layers of guanciale and potato topped with cured  
yolks and bacon mayo with bacon burnt ends

#### **9 Gurnard 16**

Sashimi gurnard with tomato ponzu, yuzu sake and  
mirasol chilli pepper

#### **14 The Best Bit of the Chicken 14**

Crispy chicken oysters, with crispy chicken skin, fried  
kale and mitake

#### **15 Sticky Glazed Short Rib 15**

Sticky 20-year old aged mirin and soy, slow cooked  
beef short rib

#### **11 BBQ Hen of the WOODS (V) 12**

Glazed maitake mushroom with 20-year old aged mirin

V - Vegetarian



## IN THE MIDDLE

### **Duck Breast with Duck Leg Ragu & Furikake Cracker** *(may contain nuts)*

Lightly smoked duck breast, with a steamed bao bun, duck ragu, cucumber, spring onion and a furikake cracker

35

### **Halibut & Ox**

Halibut fillet with rich, sticky ox cheek, diced smoked ox heart and tongue bound with bone marrow, finished with fume and Buddha's hand oil with sea vegetables

36

### **Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread**

Tender lamb rump with rumbledethump and wild garlic, elven way bread and crispy fermented cabbage

38

### **Artichoke, Garlic, Parsley (V)**

Roasted artichokes in a split lemon chervil cream

22

### **Beef & Oyster**

Porthilly Oyster & beef served both raw and cooked Rockefeller style with wild garlic tabasco and green tomato

60

## SIDE DISHES

### **Sweet & Sour Vegetables (V)**

A chilled salad selection of sweet and sour, preserved, fresh and fermented vegetables

10

### **Heritage Carrots (V)**

Aromatic carrots with Aleppo, ricotta, and nasturtium

11

## TO FINISH

### **Rosemary, Pears & Apple sorbet (V)**

White wine rosemary pears, tuille biscuit, demerara sugar & apple sorbet

12