



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 Ragù & Furikake Cracker *(may contain nuts)*

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

35

Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread

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

38

Rib of Beef & Porthilly Oyster

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

60

ACCOMPANIMENTS

Sweet & Sour Vegetables (V)

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

10

Halibut & Braised Ox Cheek

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

Artichoke, Garlic, Parsley (V)

Roasted globe artichokes in a split lemon chervil plant based sauce with Mrs B's garden flowers

22

Donkey Carrot (V)

Bay infused carrot with heritage carrot tuille, Golden and carrot pickle

8

TO FINISH

Strawberry, Marigold and Macadamia

12

English strawberry with garden marigold, and macadamia nut crumble