

Port, Sherry and Dessert Wine

Bulas 10 Year Old Tawny Port, Douro, Portugal – 8
Ramos Pintos 30 Year Old Tawny Port, Douro, Portugal – 18
Fonseca Quinta Panascal NV, Douro, Portugal – 8
Cockburns Vintage Port, Douro, Portugal 2000 – 14
Cockburns Ruby Port, Douro Valley, Portugal – 6

Nectar Pedro Ximenes, Gonzales Byass, Jerez, Spain – 7
Del Duque 30 Year Aged Amontillado VORS, Gonzales Byass, Jerez, Spain – 9
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 12
Leonor Palo Cortado 12 Year Aged, Gonzales Byass, Jerez, Spain – 8
Dandelion Vineyards 'Legacy of Australia' XXXO Pedro Ximenez, South Australia – 10

Lieser Niederburg Helden Riesling Beerenauslese, Mosel, Germany 2011 – 17
Banylus Rimage, Chateau de Jau, Roussillon, France – 8
Brannland Iscider, Vannasby, Sweden – 9
Petit Manseng Doux Cuvee Gaston Phoebus, Domaine de Cabidos, Bearn, France
2015 – 8
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 9
Riversaltes Ambre Domaine Fontanel, Vin Doux naturel, Roussillon, France 2015 – 7
Chateau Filhot Sauternes, Bordeaux France 2015 – 10
Prunotto Moscato D'Asti, Piedmont, Italy 2022 – 7
Miles Mossop 'Kikka' Noble Late Harvest Chenin Blanc, Stellenbosch, South Africa
2021 – 13
Passito Rosso 'Passione' Cantine de Falco N.V. Puglia, Italy – 7
Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 9
Casal dei Ronchi Recioto della Valpolicella, Serego Alighieri, Veneto, Italy 2015 – 20

Snacks

Well Fired Sourdough Made with Organic Wild Farmed Flour
Whipped Organic Cultured Butter

Starters

Asparagus – 13

Spillmans of Yorkshire Asparagus Grilled over Binchotan
Whipped Smoked Cod Roe – Cold Pressed Rapeseed Dressing

Beetroots – 12

24 Hour Crapaudine Beetroots
Confit Egg Yolk – Cultured Cream – Yeasted Cracker

Onion – 13

Slowly Roasted Roscoff Onions
Roasted Onion Jus – White Onion and Miso Puree – Isle of Mull Brioche

Pig – 14

Warm Pigs Head Ballotine
Sweet and Sour Onion – Warm Smoked Eel – Cox's Pippin Apple

Soup – 10

Velouté of New Seasons Spring Vegetables and Wild Garlic
Slow Cooked Northumberland Free Range Egg

Smoked Salmon – 13

John Ross of Aberdeen Oak Smoked Salmon
Warm Sourdough Crumpet – Herb Fromage Blanc

Main Courses

Lamb – 33

Roasted Salt Aged Cumbria Lamb
Steamed Wild Garlic Stuffed Morels – Spillmans of Yorkshire Asparagus

Duck – 35

Roasted Salt Aged Duck from James Coleman of Merryfield Farm
Beetroot – Endive – Preserved Cherries

Steak – 36

Dry Aged Cumbrian Fillet Steak
Roasted Onion – Green Peppercorn Sauce

Cod – 30

Roasted Skrei Cod
Buttered Fenlands Spinach – Warm ‘Tartare’ Butter Sauce

Seabass – 35

Line Caught Whitby Seabass
Roasted Fennel – Sparl Brae Mussels – Muscat Wine Sauce

Malfatti – 28

Spinach and Ewes Curd Malfatti
Morels – Wild Garlic – Asparagus

La Ratte Heritage Potatoes – 4

Desserts

Lemon – 12

Amalfi Lemon Crema
Fennel Pollen Ice Cream – Biscuit Crunch – Meringue
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungry 2017 – 9

Chocolate – 14

Valrhona Grand Cru 64% Tainori Chocolate Tart
Pistachios – Walnuts – Orange and Whiskey Infused Chocolate Ice Cream
Passito Rosso ‘Passione’ Cantine de Falco N.V. Puglia, Italy – 7

Honey – 13

Northumberland Wildflower Honey Sponge
Whipped Honey – Poached Pear – Toasted Sourdough Ice Cream
Miles Mossop ‘Kikka’ Noble Late Harvest Chenin Blanc, Stellenbosch, South Africa 2021 – 13

Tart – 13

Baked Egg Custard Tart
Tonka Bean – Tulameen Raspberries
Chateau Filhot Sauternes, Bordeaux France 2015 – 10

Cheese – 13

Katie and Caroline Bell’s Harrogate Blue
Walnut Cake – Golden Sultanas
Dandelion Vineyards 30 Year Aged Pedro Ximenez, Barossa Valley, Australia –

Paddy and Scotts Muchomba Coffee or Hoogly Tea Selection
Tartlet of Salted Caramel, Hazelnuts and Valrhona 70% Guanaja Chocolate
Seasonal Fruit Pastille