

MENU £60

"AMUSE GUEULE"



SEARED FILLET OF WHITBY COD WITH SEA HERBS
COURGETTE RIBBONS, CHERVIL PURÉE
LEMON BUTTER SAUCE

or

ROAST ENGLISH SQUAB,
BRAISED SWEET BEETS & REDCURRANTS
PEA PURÉE & PETITS POIS



FILLET OF LOIN OF LOCAL PORK
CARROT PURÉE & BUTTERED KALE
CRAB APPLE AND SAGE JELLY
SPICED PORK CRACKLING

or

FILLET OF ROCK TURBOT
SAUTÉED CRAYFISH & HAZELNUT PEARL BARLEY
SQUID INK TAPIOCA CRACKER



LEMON SORBET, GOATS' MILK CUSTARD
OLD VICARAGE GOATS' CURD
BLUEBERRIES AND BLUEBERRY COMPOTE

or

STRAWBERRY & BEE POLLEN PARFAIT
HONEY GRANOLA, STRAWBER & VANILLA COMPOTE
HONEY CHOCOLATE CRISP



Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(Colston Basset Stilton, Bosworth Ash Goat, Charles Martell's Hereford Hop, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE