Full Menu £ Starter Cured Salmon, Pearl Barley, Apple & Pickled Mooli 6 Ham Hock & Parsley Terrine, Apricot Mustard & Parsley Salad Smoked Mackerel Paté, Cucumber & Caraway Cracker | af 9 Yorkshire Strawberry & Tomato Gazpacho, Chervil Pesto & Almond | qf, vq, n Маіпѕ Spatchcock Corn Fed Poussin, Schmaltz Potatoes & Lemon Thyme Aioli 19 Braised Seitan Blanquette, Wye Valley Asparagus, Potato Puree & Lemon Thyme | va 18 Salt-Aged Woodland Pork Chop, Burnt Apple Mustard & Trotter Sauce | gf 18 Waterford Farm Flat Iron Steak, Nasturtium Salsa Verde & Potato Terrine | gf 20 Smoked Maitake Mushroom Au Poivre, Potato Purée, Radicchio & Walпut Dressing | qf, vq 18 **Sides** Jersey Royal Potatoes & Seaweed Butter | qf, v 8 Marinated Speciality Tomatoes, Shallots, Raspberries & Yorkshire Rapeseed Oil | qf, vq 7.5 Hispi Cabbage & Courgette Gratin With Confit Garlic & Parsley | vq, п **Desserts** Strawberry Trifle With Pimm's Jelly & Cucumber Sorbet | qf 8 Coconut & Chocolate Parfait, Sweetcorn Sorbet & Coriander Seed Crumble | gf, vg 8 Lemon Thyme Crème Caramel & Madeira Raisins | qf, v 8

v-vegetarian, vg-vegan, vgo-vegan option, gf-gluten-free, gfo-gluten free option, n-contains nuts, s-contains shellfish Please speak to your server if you have any allergies and we will try and accommodate where possible.