

Tasting Menu

Whole table only

£49 per person

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Glass of Champagne

Amuse bouche

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Rilette de Lapin au foie gras, griottine et pains aux raisins

Rabbit & foie gras rilette, black cherry jelly & pain au raisins

Coquilles St Jacques au risotto de homard

King scallops, Whitby lobster risotto, beurre blanc

Fillet de maqueraux

Whitby caught mackerel fillet coated with hazelnut crumbs,
pickled lemon zest, melon chutney

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Lemoncillo sorbet

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Steak de chevreuil au chocolat

Grilled venison steak from the west highlands Scottish stalkers & estates served pink
Red wine & dark chocolate, celeriac chips & beetroot ketchup

Magret de canard, salade de fruits roti

Duck breast from Harome Yorkshire served pink, honey-roasted fruit salad,
Crispy duck bonbon, plum sauce

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Assiette de desserts pour 2

Mini versions of all our desserts

Or

Plateau de Fromage pour 2

Selection of 5 cheeses from our cheese board

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Coffee or tea with petit fours