



The Garden Room

Exmoor Caviar (10g)

Beetroot Crumpet,
Beetroot Ketchup

£55

Black Treacle Braised Pig Cheek

Salsify, Black Olive Crumb, Pickled
Mushroom, Parsnip Crisp

£17

Duck Liver Parfait

Apple, Turnip, Thyme Sable Biscuit

£17

Mains

Guinea Fowl

White Onion, Boudin Blanc, Chicory,
Sauce Albufera

£37

Nidderdale Mallard

Prawn Toast, Tomlinson Rhubarb,
XO Sauce, Blood Orange

£42

Salt Baked Celeriac

Celeriac Rotolo, Black Garlic

£28

Lemon Sole

Jerusalem Artichoke, Apple, Smoked
Mussel Sauce

£36

Yorkshire Beef Wellington

(To Share)

"Jacket Potato", Vichy Carrot,
Smoked Bone Marrow Jus

£90

Baked Quince

Brown Butter Ice Cream, Gingerbread, Lemon
Thyme, Spiced Quince Consommé

£15

Valrhona Guanaja 70%

Chocolate Mousse, Brown Sugar Caramel,
Jerusalem Artichoke, Winter Truffle

£18

Starters

Native Lobster

Paris Brown Mushroom, Pine, Whey Sauce

£27

Lindisfarne Oysters

Shallot Vinaigrette, Tabasco &
Lemon

£4.00 each

Wild Seabass Gravlax

Blueberry, Oyster, Horseradish

£18

Cheese & Onion

Montgomery Fondue, Onion Puree,
Blue Cheese, Pickled Onions, Feuille
de Brick

£14

Sides

Roast Charlotte Potatoes

Garlic & Rosemary

£7.50

Triple Cooked Chips

Herb Emulsion

£7.50

Purple Sprouting Broccoli

Truffle, Parmesan

£7

Honey Roasted Vichy

Carrots

£7

Selection of British Cheeses from The

Courtyard Dairy

Homemade Bread and Biscuits

£17

Lemon Meringue

Yoghurt, Mandarin, Estate Douglas Fir

£16

Winter Tasting Menu

To be enjoyed by the whole table.

Salt Baked Garden Celeriac

Celeriac Rotolo, Black Garlic

Marchiori & Barraud Chardonnay, Mendoza Argentina, 2023

Black Treacle Glazed Pig Cheek

Salsify, Black Olive Crumb, Pickled Mushrooms

Myburgh Bros, Little J, Dry Red, Paarl, South Africa, 2022

Wild Seabass Gravlax

Blueberry, Oyster, Horseradish

Andaina, Godello, Monterrei, Spain 2023

Optional Course (£24 per person)

Native Lobster

Paris Brown Mushroom, Pine, Whey Sauce

*Leeuwin Estate, Art Series Riesling, Margaret River, Australia,
2019 (£14)*

Nidderdale Mallard

Prawn Toast, Tomlinson Rhubarb, XO Sauce, Blood
Orange

Domaine Merlin, Bourgogne Rouge, Burgundy, 2020

Baked Quince

Brown Butter Ice Cream, Gingerbread, Lemon Thyme,
Spiced Quince Consommé

Chatsworth Estate, Muscat De Alexandria, Derbyshire, England

£75 per person

Matching Wines £55

Desserts

Tea & Coffee

Tea or Coffee, Selection of Homemade Petite

Fours

£8.95