



Farm to Fork Menu

NIGEL'S LANCASHIRE CHEESE BREAD ROLLS

Whey butter, parsley pesto, black pea hummus

WILD GARLIC RISOTTO

*Organic garden garlic shoots, buttermilk foam
Falanghina, iCapitani*

DRY CURED ORGANIC TREACLE SALMON

*Pickled ginger, micro coriander, chillis
Chiaretto Fugace, La Rifra, Lombardy, Italy*

£7

Organic hispi cabbage
French Beans and
sugar snap peas
Buttered broccoli

PIGS CHEEKS, ITALIAN SAUSAGE, SMOKED JOWEL

*Polenta, cavolo nero, white asparagus
Pinot Noir, Ranch 32*

£8

Triple-cooked chips
Smoked purée
potatoes
Local new potatoes

COURTYARD DAIRY CHEESE SELECTION*

A selection of British and Irish cheeses, fireside chutney

YORKSHIRE RHUBARB*

Blood orange sorbet, crumble

MANGO & PASSIONFRUIT SOUFFLÉ

*Coconut ice cream
Moscato d'Asti, Pian Centive*

CHOCOLATE TRUFFLE

WED/THU- 5 Courses £59 7 Courses*- £85
FRI/SAT- 5 Courses £69 7 Courses*- £95

Wine flight: 4 course £50

A £2 cover charge per head will be added to your bill,
along with a discretionary 10% service charge.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.