



CELEBRATION

10th ANNIVERSARY DINNER

Friday 17th August 2018

£100.00 per person

Wine Flight £42.50 per person

BEETROOT CRACKER, HOME SMOKED SALMON

Onion, Capers, Nasturtium

SUCKLING PIG

Spiced Vegetable Tortilla

ARTICHOKE

Raclette & Black Garlic

Pouilly Fume 2017, Domaine du Petit Soumard, Loire, France

LANGOUSTINE & CAMELISED WHEY

Wagyu Beef & Exmoor Caviar

Rioja Blanco 2016, Tobelos, Spain

SHITAKE & GARDEN VEGETABLE TEA

Herb Crusted Foie Gras

Pinot Noir Reserva 2016, Pacifico Sur, Chile

HALIBUT

Leek, Shellfish Americane, Heritage Tomatoes

Saskia 2014, Miles Mossop, South Africa

YORKSHIRE MOORLAND LAMP RUMP

Shoulder Cutlet, Gremolata

Rioja Reserva 1999, Bodegas Urbina, Rioja, Spain

PASSION FRUIT & SALTED CARAMEL

APPLE CRUMBLE & CUSTARD

SWEET TREATS

Samos Vin Doux NV, Greece