Sourdough crumpets, shellfish bisque, dill and shallot essence

Slow cooked egg, Mr Little's Yetholm potato, wild garlic

Muscadet Sèvre et Maine sur lie, "Clos La Carizière", Domaine de la Louvetrie, Loire Valley, France 2017

Roasted cod, fennel cream, lovage salsa verde, matelote sauce

Chenin Blanc, The Winery of Good Hope, Stellenbosch, South Africa 2018

Butter poached corn fed chicken, braised leg and wild mushroom ragu, hispi cabbage

Viña Fuentenarro, Ribera del Duero, Spain 2016

Optional selection of cheese (£16.50 supplement)

Graham’s 10 Year Old Tawny Port (£10 supplement)

Nutmeg and custard tart, Yorkshire rhubarb, almond granola, vanilla

Vouvray Cuvee “Saint Martin”, Benoit Gautier, France 2011

Sweet treats

5 COURSES £55

Sommelier’s Selection £55

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL