

MENU

3 COURSES £65.00 PER PERSON

TO START

HOMEMADE SOUP OF THE DAY

OXTAIL

tagliolini, parmesan, oxtail braising juice & sorrel

HALIBUT

langoustine bisque, wakame, kohlrabi & chili oil

LEEK MOSAIC (V)

nori seaweed, smoked shallot purée, preserved lemon, broth

PIG & POTATO

handmade pancetta, crispy potato roll & black garlic cream

SAKE-CURED MACKEREL

taramasalata, citrus, fennel foam & black olives

64° EGG (V)

jerusalem artichoke, peas, pickled mushroom, truffle & hazelnut

TO CONTINUE

GRESSINGHAM DUCK BREAST

beetroot fondant & ketchup, watercress, duck sauce

SALT-BAKED CELERIAC (V)

tomato rasam, cumin & baby vegetables

SKREI NORWEGIAN COD

douglas fir, mussels, leek, cauliflower & girolle mushroom

BRAISED OX CHEEK

heritage carrot, allium, confit garlic,
sea purslane & rich ox cheek's jus

HODGSON FISH CATCH OF THE DAY

flamed squid, corn, cherry pepper,
chicory & squid ink beurre blanc

PARSLEY FARFALLE PASTA (V)

leek & sun-dried tomato fondue, wild mushroom,
garlic velouté & thyme butter

SCOTTISH GUINEA FOWL BREAST

legs faggot, cabbage, carrot & boulangère potatoes

SIDES (SUPPLEMENT OF £4.95 EACH)

triple-cooked chips
truffle creamed potatoes
buttered cavolo nero & smoked almond
rocket & parmesan salad

TO FINISH

YORKSHIRE FORCED RHUBARB

poached & frozen, oats, woodruff sabayon, olive oil

APPLE & BLACKBERRY

crunchy meringue, apple ganache & blackberry raw honey

VANILLA PARFAIT

quince, hazelnut oil & opaline tuile

“LIME”

white chocolate, wild madagascan pepper,
almond streusel & coriander pesto

GIANDUJA

tonka bean whipped ganache, chocolate,
praline & passion fruit caramel

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

a perfect accompaniment to an after-dinner tea or coffee

ARTISAN CHEESE SELECTION

Choose from 3 of the following

SHEEP RUSTLER

sheep's milk, semi-hard, english

BAGBOROUGH BRIE

cow's milk, soft, english

BLUEMIN WHITE BLUE CHEESE

cow's milk, soft, english

ISLE OF MULL CHEDDAR

cow's milk, hard, scottish

DRIFTWOOD GOAT

goat's milk, soft, english

served with marinated grapes, homemade cheese biscuit & sourdough crackers,
walnuts & northumbrian pantry chutney