

Kitchen W8

Tartare of Aynhoe Park Fallow Deer,
Salt Baked Beetroots, Pickled Walnut and Apple

or

Salad of Scorched Celeriac, Celeriac Hummus,
Cavolo Nero, Hazelnut and Pear

Risotto of Yellow Chanterelles, Cauliflower and Leek
with 36 month aged Parmesan

or

Roast Red Leg Partridge, Leg Stuffed Onion,
Delica Pumpkin, Smoked Bacon and Sage

Valrhona Chocolate Pavé,
Thyme Salt Caramel and Lime

or

Harrogate Blue, Damson Purée,
Fruit and Nut Baguette

2 courses £31.50 3 courses £34.50

Available 12.30-2.30pm (Tues-Sat)
and before 6.30pm (Tues-Fri)

If you have allergies/intolerances, please speak to a team member before ordering.

Our kitchen is not allergen free.

A discretionary gratuity of 15% will be added to the total bill.