



T A S T I N G M E N U

(22ND NOVEMBER 2016)

PEACH AND VODKA MARINATED FRESH LOCAL MARKET SALMON, ON A BED OF FENNEL AND RHUBARB
AND PINK GRAPEFRUIT CITRONETTE

HOMEMADE GNOCCHI WITH BLACK TRUFFLE

FRESH LOCAL MARKET FISH FILET, GARDEN PEAS VELOUTE, RED SWEET POTATO PURE,
PROSECCO FOAM, GINGER AND PERSIMMON CONFIT

WEST YORKSHIRE 65 DAY MATURED IN HIMALAYAN SALT BEEF MEDAGLIONE, MODENA BALSAMIC VINEGAR
25 YEARS, POMEGRANATE AND VIOLET POTATO PURE

SELEZIONE DI DOLCI

£40 PER PERSON, WINE FLIGHTS AVAILABLE, TABLES AVAILABLE AT DIFFERENT TIMES