

A Tasting Menu by Beth Hipwell

Michelin Guide rated chef formerly of Hambleton Hall



75.00pp

Wine Pairing - 40.00pp

Snacks



Chestnut Mushroom Parfait

Red onion chutney, soda bread



Marinated Orkney Scallop

Green tomato gazpacho, pickled cucumber, chilli



Braised Short Rib of Beef

Black garlic & shallot purée, carrot fondant



Caramelised Pineapple

Cardamon cream, lime meringue



Dark Chocolate Crèmeux

Honeycomb, hazelnut mousse, coffee icecream