

snacks and small plates

- 3.3 'hens egg' – dale end cheddar, mushroom & px sherry *
- 4.5 house sourdough, acorn dairy butter, 'gunpowder' spice
- 5. cauliflower manchurian
- 5. beetroots with rhubarb, basil ricotta & green tea
- 5. whipped cods' roe, squash & sesame crackers
- 5.2 venison koftas with pomegranate yoghurt & pickled sprouts
- 6.5 skosh fried chicken – brown butter hollandaise
- 6.5 goosnargh duck liver mousse, passion fruit & apple chutney - miso baguette
- 7. curried mussels & pickled lime
- 9. potato waffles, curry, coconut and swiss chard
- 9.5 chargrilled galician octopus, peanut & watermelon
- 10. scallop sashimi 'pizza' - black truffle & togarashi spice
- 10. bbq leek with smoked celeriac, pickled mushrooms, hazelnut & salted duck egg
- 11. salt aged beef rump tartare, mustard, kohlrabi & cais na tire
- 12.5 ceviche of halibut – blood orange, avocado & furikake
- 14. crisp pork belly, vindaloo sauce, pickled carrots & yoghurt rice
- ?? day boat fish with cabbage tsukemono & kombu butter
- 16. goosnargh duck breast 'sichuan' – rhubarb & salsify

* organic eggs from the skosh brood, happily clucking away at goodness farm, strensall!

afters

savoury...

- 7. gorgonzola dolce, burnt apple, celery & walnuts
- 10. baked vacherin mont d'or with black truffle, fermented celeriac, chestnut & pear

sweet...

- 3.5 rum spiced milk, quince jam donut
- 8.5 custard bun with white chocolate, pear & matcha
- 8.5 bhapa doi – rhubarb, pistachio, cardamom
- 9. skosh 'sphere', chocolate, parsnip, lime & cumin