



Thursday 5th March 2026

**A Special 5-Course Menu Matched with Exceptional Wines from Hyde de Villaine
£165 per person**

Selection canapés with artisanal sourdough bread & cultured butter

NV Delamotte, Brut

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Isle of Orkney hand dived scallop 'tartare', hazelnut 'chou chou', Sicilian cedro lemon, basil vinaigrette

2018 HdV Chardonnay

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Ballotine of Sutton Hoo chicken, late winter black truffles, chestnut mushroom

2020 HdV Ygnacia Pinot Noir

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Grilled Aynhoe Park venison dusted with sansho pepper, smoked beetroot, crab apple & pine

2017 HdV Californio Syrah

2020 HdV Californio Syrah

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White chocolate & blood orange cheesecake, Yorkshire rhubarb

, 2020 Alois Kracher, Beerenauslese Cuvee Jeroboam

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Selection of hand made petit fours with teas & coffee