



TASTING MENU

MAY 2025

Garden Pea | *Yorkshire Fettle, Mint*

Bread & Butter Pudding | *Curlew Wensleydale, Onion*
English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Heritage Tomato | *Basil, Potato Croutons, Black Garlic*
Vidiano, Idaia Winery 2022 (Dafnes, Crete, Greece)

Cured Whitby Sea Trout | *Kohlrabi, Cucumber, Smoked Hollandaise*
Chardonnay "Guinevere", Gusbourne 2022 (Kent, England)

Dales Quail | *Crispy Leg, Spilman's Asparagus, Courgette*
Pinot Noir, Creation Wines 2021 (Cape South Coast, South Africa)

Yorkshire in Cheese (£14 supplement)
Batch 88 Starboard Dessert Wine, Quadys (California) £8

Robert's Rhubarb | *Buttermilk, Dill, Fennel*

English Strawberry | *Brown Butter, Meadowsweet, Pink Pepper*
Ice Cider, Biddenden 2021 (Kent, England)

Chocolate Box

TASTING MENU – 79
DRINKS PAIRING – 59

*Speak to a member of the team about dietary requirements & intolerances.
A discretionary 12.5% service charge will be added to your final bill.*