



TASTING MENU

MARCH 2026

Duck Liver Parfait | *Thyme Sable, Pickled Plum*

Bread & Butter Pudding | *Curlew Wensleydale, Granny Smith*
Hansom Lemon Thyme Radler, Rudgate Brewery (York)

Smoked Leek Agnolotti | *Foraged Mushroom, Leeds Pecorino, Alliums*
Château de Campuget, '1753' Viognier 2024 (Rhône, France)

Whitby Sea Trout | *Yorkshire Rhubarb, Blood Orange, Radish, Garden Herb*
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)

Swaledale Lamb Loin | *New Season Asparagus, Wild Garlic, Mint Gnocchi*
Creation, Pinot Noir 2021 (Walker Bay, South Africa)

Yorkshire in Cheese (£16 supplement)
Quady's, Batch 88 Starboard (California) £8

Mr & Mrs Woodrow's 2022 Olive Oil | *Pumpkin, Cardamom, Lemon Verbena*

Valrhona Caraïbe 66% Chocolate | *Bedale Beetroot, Hazelnut, Sorrel*
CA Rugate, Recioto della Valpolicella 2019 (Veneto, Italy)

Petit Fours

TASTING MENU – 85
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.*