



TASTING MENU

FEBRUARY 2025

Heritage Beetroot | *Ribblesdale Goat's Curd, Pickled Pear*

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

Spilman's Squash | *Black Garlic, Pickled Mushroom, Lemon Thyme*
Grace Kosbu, Private Reserve 2022 (Yamanashi, Japan)

Isle of Mull Scallop | *Newfields Cauliflower, Granny Smith, Hazelnut*
Vidiano, Idaia Winery 2021 (Crete, Greece)

Swaledale Lamb Navarin | *Heritage Carrot, Turnip, Russet Potato*
Valpolicella, Rio Albo, Ca' Rugate 2023 (Montecchia di Crosara, Italy)

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

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

Rice Pudding | *Jerusalem Artichoke, Meadomsweet*
Ice Cider, Biddenden 2021 (Kent, England)

Almond & Cherry Macaron | *Gusbourne Chocolate Truffle*

TASTING MENU – 75
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.*