



TASTING MENU

DECEMBER 2025

Yorkshire “Green Papaya Salad” | *Mint, Swede*

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

North Sea Red Bream | *Preserved Gooseberry, Lovage, Almond, Soubise*
Gusbourne “Guinevere”, Chardonnay 2022 (Kent, England)

Foraged Mushroom Ravioli | *Smoked Leek, Leeds Pecorino, Nasturtium*
Château de Campuget, ‘1753’ Viognier 2024 (Rhône, France)

Salt Aged Yorkshire Duck | *Blackberry, Celeriac, Chard*
Domaine Les Yeuses, Syrah Les Épices 2023 (Languedoc-Roussillon, France)

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

Sorrel | *Granny Smith, Cucumber, Dill*

Spillman’s Pumpkin | *Lemon Verbena, Ginger, Pumpkin Seeds*
Ice Cider, Biddenden 2021 (Kent, England)

Chocolate Box

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.*