



# TASTING MENU

VEGETARIAN APRIL 2026

Goats Cheese Parfait | *Thyme Sable, Pickled Plum*

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

New Season Tomato | *Broad Bean, Yorkshire fettle, Basil  
San Silvestro 'Fossili', Gavi Di Gavi 2025 (Piemonte, Italy)*

Coronation Celeriac | *Cucumber, Radish, Coriander  
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

Foraged Mushroom Pithivier | *Spilmans Asparagus, Morrels, Wild Garlic  
Creation, Pinot Noir 2021 (Walker Bay, South Africa)*

Yorkshire in Cheese (£16 supplement)  
*Quinta da Romaneira, Colbeita Tawny Port 2007 (Douro, Portugal) £13*

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

Rhubarb and Custard | *Ginger, Fennel, Apple Marigold  
Biddenden, Ice Cider 2024 (Kent, England)*

Petit Fours

TASTING MENU – 89  
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.*