



# TASTING MENU

VEGETARIAN 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)*

Roasted Newfields Cauliflower | *Romanesco, Granny Smith, Hazelnut  
Vidiano, Idaia Winery 2021 (Crete, Greece)*

BBQ Leek & Lions Main Mushroom | *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.*