



TASTING MENU

VEGETARIAN DECEMBER 2025

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

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

Kohlrabi | *Preserved Gooseberry, Almond, Lovage, Soubise*
Gusbourne “Guinevere”, Chardonnay 2022 (Kent, England)

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

Globe Artichoke | *Celeriac, Blackberry, 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.*