LUNCH MENU

Dale End Cheddar Bread & Butter Pudding | *Black Garlic, Shallot*

Coronation Chicken | *Golden Raisin, Coriander*
Hansom Lemon Thyme Radler, Rudgate Brewery (York)

Spilman's Pumpkin | *Toasted Yeast, Pumpkin Seed Ricotta, Basil*
Eugenio Collavini, Blancfumât Sauvignon 2025 (Friuli-Venezia Giulia, Italy)

Salt Aged Yorkshire Venison | *Bedale Turnip, Pickled Pear, Bacon*
Castello Banfi, Brunello Di Montalcino 2021 (Tuscany, Italy)

Yorkshire in Cheese (£16 supplement)
Graham's, 20 Year Old Tawny Port (Douro Valley, Portugal) £15

Bedale Damson | *Honey, Fennel, Soft Cheese*
Biddenden, Ice Cider 2024 (Kent, England)

Petit Fours

TASTING MENU – 52
DRINKS PAIRING – 42

Speak to a member of the team about dietary requirements & intolerances.
A discretionary 12.5% service charge will be added to your final bill.