TASTING MENU

VEGETARIAN

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

Coronation Carrot | *Golden Raisin, Corriander*
Hansom Lemon Thyme Radler, Rudgate Brewery (York, England)

Spilman's Pumpkin | *Toasted Yeast, Pumpkin Seed Ricotta, Basil*
Saint Clair, Origin Sauvignon Blanc 2025 (Marlborough, New Zealand)

Heritage Beetroot | *Garden Herb Sorbet, Radish, Lovage*
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)

Foraged Mushroom | *Celeriac, Turnip, Pickled Pear*
Castello Banfi, Brunello Di Montalcino 2021 (Tuscany, Italy)

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

Mr & Mrs Woodrow's 2022 Olive Oil | *Granny Smith, Sorrel, Candied Olive*
Hansom Olive Stone Liqueur (Bedale, England) £6

Bedale Damson | *Honey, Fennel, Soft Cheese*
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.