



# TASTING MENU

VEGETARIAN MAY 2025

Garden Pea | *Yorkshire Fettle, Mint*

Bread & Butter Pudding | *Curlen Wensleydale, Onion*  
*English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)*

Heritage Tomato | *Basil, Potato Croutons, Black Garlic*  
*Vidiano, Idaia Winery 2022 (Dafnes, Crete, Greece)*

Roasted Kholrabi | *Cucumber, Radish, Smoked Hollandaise*  
*Chardonnay "Guinevere", Gusbourne 2022 (Kent, England)*

King Oyster Mushroom | *Wild Garlic, Spilman's Asparagus, Courgette*  
*Pinot Noir, Creation Wines 2021 (Cape South Coast, South Africa)*

Yorkshire in Cheese (£14 supplement)  
*Batch 88 Starboard Dessert Wine, Quadys (California) £8*

Robert's Rhubarb | *Buttermilk, Dill, Fennel*

English Strawberry | *Brown Butter, Meadowsweet, Pink Pepper*  
*Ice Cider, Biddenden 2021 (Kent, England)*

Chocolate Box

TASTING MENU – 79  
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.*