



# TASTING MENU

## SAMPLE

Duck Liver Parfait | *Thyme Sable, Pickled Plum*

Bread & Butter Pudding | *Curlow Wensleydale, Granny Smith*  
*Hansom Lemon Thyme Radler, Rudgate Brewery (York)*

Smoked Leek Agnolotti | *Foraged Mushroom, Leeds Pecorino, Pickled Walnut*  
*San Silvestro 'Fossili', Gavi Di Gavi 2025 (Piemonte, Italy)*

Whitby Sea Trout | *Yorkshire Rhubarb, Blood Orange, Radish, Garden Herb*  
*Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

Swaledale Lamb Loin | *New Season Asparagus, Wild Garlic, Mint Gnocchi*  
*Creation, Pinot Noir 2021 (Walker Bay, South Africa)*

Yorkshire in Cheese (£16 supplement)  
*Quady's, Batch 88 Starboard (California) £8*

Mr & Mrs Woodrow's 2022 Olive Oil | *Pumpkin, Cardamom, Lemon Verbena*

Valrhona Caraïbe 66% Chocolate | *Bedale Beetroot, Hazelnut, Sorrel*  
*CA Rungate, Recioto della Valpolicella 2019 (Veneto, Italy)*

Petit Fours

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.*