



SAMPLE VEGETARIAN TASTING MENU

Foraged Mushroom Parfait | *Winter Truffle, Pickled Onion*

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

Salt Baked Celeriac | *Yorkshire Rhubarb, Blood Orange, Radish
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

The Humble Potato | *Smoked Leek, Leeds Pecorino, Nasturtium
Château de Campuget, '1753' Viognier 2024 (Rhône, France)*

Local Honey Glazed Chicory | *Walnut Tortellini, Spiced Parsnip, Pear
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 | *Candied Pumpkin, Cardamom,
Lemon Verbena*

Valrhona Caraïbe 66% Chocolate | *Bedale Beetroot, Hazelnut, Caramel
CA Rugate, 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.*