



TASTING MENU

VEGETARIAN FEBRUARY 2026

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*
Domaine Les Yeuses, Syrah Les Épices 2023 (Languedoc-Roussillon, France)

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

Longley Farm Sour Cream | *Candied Pumpkin, Ginger, Lemon Verbena*

Valrhona Caraibe 66% Chocolate | *Bedale Beetroot, Hazelnut, Caramel*
Ice Cider, Biddenden 2021 (Kent, England)

Sweetie Box

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.