



# TASTING MENU

DECEMBER 2024

Heritage Beetroot | *Curlew Wensleydale, Granny Smith*

Chorizo Rosti | *Whipped Cods Roe, Fennel*  
*English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)*

Whitby Crab Bisque | *Pickled Mussel, Kohlrabi, Sea Herbs*  
*Grace Kosbu, Private Reserve 2022 (Yamanashi, Japan)*

Wensleydale Creamery Abbott's Gold Agnolotti | *Onion, Celery, Hazelnut*  
*Vidiano, Idaia Winery 2021 (Crete, Greece)*

Ardgay Venison | *Salsify, Chicory, Preserved Plum*  
*Valpolicella, Rio Albo, Ca' Rugate 2023 (Montecchia di Crosara, Italy)*

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

Longley Farm Buttermilk | *Windfall Apple, Dill, Cucumber*

Christmas Pudding Souffle | *Woodruff, White Chocolate*  
*Ice Cider, Biddenden 2021 (Kent, England)*

Almond & Cherry Macaron | *Gusbourne Chocolate Truffle*

TASTING MENU – 75  
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.*