



VEGETARIAN MENU

SAMPLE MENU

Goats Cheese Parfait | *Thyme Sable, Pickled Plum*

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

New Season Tomato | *Broad Bean, Yorkshire fettle, Basil
Idaia, Vidiano 2023 (Crete, Greece)*

Coronation Celeriac | *Cucumber, Radish, Coriander
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

Foraged Mushroom Pithivier | *Spilmans Asparagus, Morels, Wild Garlic
Olivier Ravier, Fleurie 2023 (Beaujolais, France)*

Yorkshire in Cheese (£16 supplement)
Quinta da Romaneira, Colbeita Tawny Port 2007 (Douro, Portugal) £13

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

Rhubarb and Custard | *Ginger, Fennel, Apple Marigold
Biddenden, Ice Cider 2024 (Kent, England)*

Petit Fours

TASTING MENU – 89
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.*