



LUNCH MENU

Dale End Cauliflower Cheese | *Black Garlic, Shallot, Nasturtium*

Coronation Chicken | *Golden Raisin, Coriander*
Hansom Lemon Thyme Radler, Rudgate Brewery (York)

Heritage Beetroot | *Yorkshire Fettle, Bramble, Basil*
Feudi di San Gregorio, Cutiggi Greco di Tufo (Italy)

Salt Aged Yorkshire Duck | *Artichoke, Aubergine, Rainbow Chard*
Domaine Lafage, Cotes Catalanes Narassa (Roussillon, France)

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

Bedale Blackcurrant | *Sweetcorn, Marigold*
Biddenden, Ice Cider 2024 (Kent, England)

Petit Fours

TA S T I N G M E N U – 5 2
D R I N K S P A I R I N G – 4 2

*Speak to a member of the team about dietary requirements & intolerances.
A discretionary 12.5% service charge will be added to your final bill.*