TASTING MENU

Dale End Cheddar Bread & Butter Pudding | *Black Garlic, Shallot*

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

Spilman's Pumpkin | *Toasted Yeast, Pumpkin Seed Ricotta, Basil*
Eugenio Collavini, Blancfumât Sauvignon 2025 (Friuli-Venezia Giulia, Italy)

Whitby Crab | *Bisque, Radish, Cucumber, Lovage*
Gusbourne, "Guinevere" Chardonnay 2023 (Kent, England)

Salt Aged Venison | *Bedale Turnip, Pickled Pear, Bacon*
Albert Morot, "Les Bressandes", Beaune 1er Cru 2022 (Burgundy, France)

Yorkshire in Cheese (£16 supplement)
Graham's, 20 Year Old Tawny Port (Douro Valley, Portugal) £15

Mr & Mrs Woodrow's 2025 Olive Oil | *Granny Smith, Sorrel, Candied Olive*
Hansom Olive Stone Liqueur (Bedale, England) £6

Bedale Damson | *Honey, Fennel, Soft Cheese*
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.