



TASTING MENU

VEGETARIAN APRIL 2026

Goats Cheese Parfait | *Thyme Sable, Pickled Plum*

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

Foraged Mushroom | *Jerusalem artichoke, Leeds Pecorino, Smoked Pinenut*
San Silvestro 'Fossili', Gavi Di Gavi 2025 (Piemonte, Italy)

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

Crispy Potato Terrine | *New Season Asparagus, Turnip, Wild Garlic*
Creation, Pinot Noir 2021 (Walker Bay, South Africa)

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

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

Lemon Verbena | *Bedale Beetroot, Meringue, Apple Marrigold*
Ice Cider, Biddenden 2021 (Kent, England)

Petit Fours

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.*