



TASTING MENU

NOVEMBER 2025

Turnip Cake | *Crispy Leaf, Pickled Stalks*

Bread & Butter Pudding | *Curlew Wensleydale, Onion*
Hansom Radler, Rudgate Brewery (York)

The Humble Potato | *Leek, Mustard, Black Garlic*
Idaia Winery, Vidiano 2023 (Crete, Greece)

North Sea Red Bream | *Preserved Gooseberry, Lovage, Almond, Soubise*
Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)

16 Hour Beef Cheek | *Foraged Mushroom, Sirloin Tartare, Parsley Root, Nasturtium*
Domaine Les Yeuses, Syrah Les Épices 2023 (Languedoc-Roussillon, France)

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

Sorrel | *Granny Smith, Cucumber, Dill*

Spillman's Pumpkin | *Lemon Verbena, Ginger, Pumpkin Seeds*
Ice Cider, Biddenden 2021 (Kent, England)

Chocolate Box

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.*