



TASTING MENU

APRIL 2026

Duck Liver Parfait | *Thyme Sable, Pickled Plum*

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

New Season Tomato | *Broad Bean, Yorkshire Fettle, Basil
San Silvestro 'Fossili', Gavi Di Gavi 2025 (Piemonte, Italy)*

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

Nidderdale Chicken | *Spilmans Asparagus, Wild Garlic, Morrels
Creation, Pinot Noir 2021 (Walker Bay, South Africa)*

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

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

Rhubarb & 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.*