



TASTING MENU

VEGETARIAN DECEMBER 2024

Heritage Beetroot | *Curlew Wensleydale, Granny Smith*

Potato Rosti | *Crème Fraîche, Fennel*
English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Foraged Mushroom | *Pickled Chanterelle, Kohlrabi, Sea Herbs,*
Grace Koshu, Private Reserve 2022 (Yamanashi, Japan)

Wensleydale Creamery Abbott's Gold Agnolotti | *Onion, Celery, Hazelnut*
Vidiano, Idaia Winery 2021 (Crete, Greece)

Roasted Celeriac | *Chicory, Preserved Plum, Walnut*
Valpolicella, Rio Albo, Ca' Rugate 2023 (Montecchia di Crosara, Italy)

Cheese (£14 supplement)
Batch 88 Starboard Dessert Wine, Quady's (California) £8

Longley Farm Buttermilk | *Windfall Apple, Dill, Cucumber*

Christmas Pudding Souffle | *White Chocolate, Woodruff*
Ice Cider, Biddenden 2021 (Kent, England)

Almod & Cherry Macaron | *Gusbourne Chocolate Truffle*

TASTING MENU – 75
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.*