



TASTING MENU

APRIL 2024

Wensleydale Chicken Part 1 - Liver | *Preserved Cherry, Cobnut*

Kohlrabi | *Seaweed, Horseradish*

English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Spilmans Asparagus | *Smoked Cheddar, Hazelnut, Foraged Herbs*

Petritis', Limassol, Kyperounda Winery 2022 (Limassol, Cyprus)

East Coast Cod | *Warm Tartar Sauce, Brown Shrimp, Lovage*

Greco di Tufo, Cutizzi, Campania, Feudi di San Gregorio 2022 (Campania, Italy)

Wensleydale Chicken Part 2 | *Morel, Tarragon, Wild Garlic*

Pinot Noir, Presquile 2021 (Santa Barbara, California)

Cheese (£14 supplement)

Barros 10yo Tawny Port, (Douro, Portugal) £8

Yorkshire Rhubarb | *Yoghurt, Fennel*

English Strawberry | *Goat Curd, Elderflower*

Ice Cyder, The Newt N.V.(Somerset, England)

Earl Grey Marshmallow | *English Sparkling Wine Gum*

TASTING MENU – 75
DRINKS PAIRING – 55

*Speak to a member of the team about dietary requirements & intolerances.
A discretionary 12.5% service charge will be added to your final bill.*