



LUNCH MENU

APRIL 2026

Duck Liver 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)

Swaledale Lamb Loin | *New Season Asparagus, Wild Garlic, Mint*
Gnocchi
Creation, Pinot Noir 2021 (Walker Bay, South Africa)

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

Lemon Verbena | *Bedale Beetroot, Meringue, Apple Marrigold*
CA Rugate, Recioto della Valpolicella 2019 (Veneto, Italy)

Petit Fours

TASTING MENU – 48
DRINKS PAIRING – 42

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