



TASTING MENU

MARCH 2025

Heritage Beetroot | *Ribblesdale Goat's Curd, Pickled Pear*

Bread & Butter Pudding | *Curlew Wensleydale, Onion*
English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Spilman's Asparagus | *Mushroom Custard, Wild Garlic, Truffle*
Malagouzia Assyrtiko, Theopetra Estate 2023 (Meteora, Greece)

Cured Whitby Sea Trout | *Kohlrabi, Cucumber, Smoked Hollandaise*
Le Cival 'Terrable', Monte Zovo 2023 (Lugana, Lombardo, Italy)

Salt Aged Thirkleby Duck | *Chicory, Pickled Plum, Carrot*
Craggy Range, Te Kahu 2019 (Gimblett Gravels, Hawke's Bay, New Zealand)

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

Robert's Rhubarb | *Buttermilk, Dill, Fennel*

Rice Pudding | *Preserved Cherry, Meadowsweet*
Ice Cider, Biddenden 2021 (Kent, England)

Chocolate Box

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.*