



# 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)*

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

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*

Rhubarb & Custard | *Ginger, Fennel, Apple Marigold*  
*Biddenden, Ice Cider 2024 (Kent, England)*

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.*