



# TASTING MENU

SEPTEMBER 2025

Turnip Cake | *Crispy Leaf, Pickled Stalks*

Bread & Butter Pudding | *Curlew Wensleydale, Onion*  
*Hansom Radler, Rudgate Brewery (York)*

The Humble Potato | *Leek, Mustard, Black Garlic*  
*Schloss Johannisberg, Großes Gewächs Trocken, Riesling 'Silver Seal' 2022 (Rheingau, Germany)*

North Sea Red Bream | *Preserved Gooseberry, Lovage, Hazelnut, Soubise*  
*Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

Salt Aged Sirloin | *Sand Carrot, Heritage Beetroot, Bordelaise Sauce*  
*Château Batailley 5ème Cru Classé, Pauillac 2017 (Bordeaux, France)*

Yorkshire in Cheese (£16 supplement)  
*Barros Porto 10 year old Tawny Port (Portugal) £8*

Garden Peach | *Buttermilk, Rosemary, Fennel*

Bedale Figs | *Fig Leaf, Sorrel, Windfall Apples*  
*Ice Cider, Biddenden 2021 (Kent, England)*

Chocolate Box

TASTING MENU – 85  
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.*