



## TASTING MENU

Duck Liver Parfait | *Thyme Sable, Pickled Plum*

Bread & Butter Pudding | *Curlew Wensleydale, Granny Smith, Black Garlic*  
*Hansom Lemon Thyme Radler, Rudgate Brewery (York, England)*

New Season Tomato | *Yorkshire Fettle, Basil, Elderflower*  
*Feudi di San Gregorio, Cutizzi Greco di Tufo Riserva 2024 (Campania, Italy)*

West Coast Wild Bass | *Buttermilk, Lovage, Gooseberry*  
*Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

Smoked Dexter Beef Fillet | *Bedale Broccoli, Courgette, Wild Garlic,*  
*Domaine Lafage Cotes Catalanes Narassa (Roussillon, France)*

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

Mr & Mrs Woodrow's 2022 Olive Oil | *Cherry, Cardamom, Candied Olive*

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

Petit Fours

TASTING MENU – 89  
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.*