



TASTING MENU

VEGETARIAN 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 (Metora, Greece)*

Roasted Kholrabi | *Cucumber, Radish, Smoked Hollandaise
Le Cival 'Terrable', Monte Zovo 2023 (Lugana, Lombardo, Italy)*

BBQ Leek Hearts | *Spiced Carrot, Chicory, Plum
Craggy Range, Te Kahu 2019 (Gimblett Gravels, Hawke's Bay, New Zealand)*

Yorkshire in Cheese (£14 supplement)
Batch 88 Starboard Dessert Wine, Quadys (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.*