



LUNCH MENU

SAMPLE MENU

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
Idaia, Vidiano 2023 (Crete, Greece)*

Nidderdale Chicken | *Spilmans Asparagus, Wild Garlic, Morels
Olivier Ravier, Fleurie 2023 (Beaujolais, France)*

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.*