



# TASTING MENU

FEBRUARY 2026

Foraged Mushroom Parfait | *Winter Truffle, Pickled Onion*

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

Slow Cooked Octopus | *Yorkshire Rhubarb, Blood Orange, Radish*  
*Gusbourne "Guinevere", Chardonnay 2022 (Kent, England)*

The Humble Potato | *Smoked Leek, Leeds Pecorino, Nasturtium*  
*Château de Campuget, '1753' Viognier 2024 (Rhône, France)*

Swaledale Tamworth Loin | *Pulled Pork Tortellini, Spiced Parsnip, Pear*  
*Domaine Les Yeuses, Syrah Les Épices 2023 (Languedoc-Roussillon, France)*

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

Longley Farm Sour Cream | *Candied Pumpkin, Ginger, Lemon Verbena*

Valrhona Caraïbe 66% Chocolate | *Bedale Beetroot, Hazelnut, Caramel*  
*Ice Cider, Biddenden 2021 (Kent, England)*

Sweetie 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.*