



TASTING MENU

OCTOBER 2024

Bread & Butter Pudding | *Curlew Wensleydale, Granny Smith*

East Coast Sardine | *Plum, Radish, Sorel*
English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Foraged Mushroom | *Pickled Girolle, Hazelnut, Celery*
Petritis', Limassol, Kyperounda Winery 2022 (Limassol, Cyprus)

Whitby Crab & Scallop Ravioli | *Kohlrabi, Lovage, Sea Herbs*
Greco di Tufo, Cutizzi, Campania, Feudi di San Gregorio 2022 (Campania, Italy)

Swaledale Mallard | *Beetroot, Onion, Blackberry*
Pinot Noir, Presquile 2021 (Santa Barbara, California)

Cheese (£14 supplement)
Barros 10yo Tanny Port, (Douro, Portugal) £8

Longley Farm Buttermilk | *Windfall Apple, Dill, Cucumber*

Spilmans' Pumpkin | *Woodstuff, Pear, Caramel*
Ice Cyder, The Newt N.V (Somerset, England)

Earl Grey & Fig Macaron | *Gusbourne Chocolate Truffle*

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.*