



Aperitifs

Negroni £9.50

Campari, Dolin Rosso,
Masons Yorkshire Gin

Gin Martini £9.50

Masons Gin,
Dolin Dry, Bitters

Rhubarbra-Windsor £9.50

Local Speights rhubarb gin,
Apple, Lemon

Bloody Mary £8.00

Yorkshire Vodka, Tomato Juice, Celery
Salt, Yorkshire Relish, Tabasco

Tasting Menu

To be taken by the whole table
Available until 1.30pm lunchtimes Monday to Saturday
Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday

£70pp

Suggested Wine Flight matched to courses. £35pp

Snacks

House Bread & Butters

Sea Trout, Kohlrabi, Mustard, Dill

Single vineyard, Turtles, Malagouzia, Alpha Estate, Greece

King Scallop, Black Truffle, Honey, Fermented Celeriac

Bacchus Reserve, New Hall Vineyards, England

Hogget rump, Cheek & Clam, Black Garlic, BBQ Leek, Dukkah

Time Waits for No-one 'White Skulls' Finca Bacara, Spain

Parsnip, Gingerbread

Michele Chiarlo 'Nivole' – Italy

Yorkshire Rhubarb, Barley Cream, Sorrel

Rhubarbra-Windsor, Northowram

Petit Fours

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.
The tasting menu can be adapted around most major allergens with at least 24 hours notice.