



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

White Crab, Chipotle Hollandaise, Radish, Cucumber

Albarino 'Coral do Mar' Pazo do Mar, Spain

Chalk Stream Trout, Oyster, New Season Celeriac, Green Strawberry

Sauvignon Blanc 'Origin', Saint Clair New Zealand

Hogget, Asparagus, Black garlic, Smoked Yogurt

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

Flowering Currant, Olive Oil, Rosemary, Yogurt

Michele Chiarlo 'Nivole' – Italy

Banana, Caramel, Miso

'Elysium' Black Muscat, Quady, USA

Petit Four

. Our tasting menu cannot be adapted for any dietary or allergen requirements