



Aperitifs

Negroni £9.50

Campari, Dolin Rosso,
Yorkshire Gin

Limoncello Spritz £9.50

Limoncello
Prosecco, Soda

Rhubarbra-Windsor £9.50

Local Speights rhubarb gin,
Apple, Lemon

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 Focaccia & Butters

Shimeji Mushroom, Kombu, Sea Pursalane

Scallop, Fennel Pollen, Jalapeno, Kohlrabi

Albarino, Pazo do Mar, Spain

Potted Shrimp

Halibut, Cauliflower, Raisin, Burnt Butter

Riesling Trocken, Germany

Hogget, Asparagus, Black Garlic, Lamb Fat Curd

Valpolicella 'Rio Albo', Ca'Rugate, Italy

Yorkshire Rhubarb, Rosemary, Bumbu Rum

Late Harvest Sauvignon Blanc, Vina Echeverria, Chile

Blood Orange, Parkin, Almond, Burnt Honey

Michele Chiarlo 'Nivole', Italy

Petit Fours

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