



APRIL TASTING MENU

1st– 30th April

Available Monday to Saturday 12–3pm & 5–9pm

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



Spring Lamb ‘Hotpot’

Maris Piper & Yorkshire Lamb Pressing, House Mint Sauce,
Homewood Farm Ewe’s Curd
Fontanafredda, Barbera, Piemonte, Italy 75ml

Tomatoes ‘On Toast’

Isle Of Wight Tomatoes, Terrace Herb Focaccia, Wild Garlic Pesto,
Preserved Lemon, Hazelnuts
Love By Leoube, Vermentino, Provence, France, 100ml

Spilman’s Asparagus

Soft Herb Crab Cake, Fennel, Saffron Hollandaise
Summer House, Sauvignon Blanc, Marlborough, NZ 100ml

‘Piri-Piri Chicken’

½ Spice Roasted Poussin, Charred Corn, Hot Honey Hummus, ‘Fries’
‘Barossa Nouveau’ Grenache, Barossa, Australia 100ml

Heritage Beetroot Macaron

Old Winchester Custard, Pickled Walnut
Graham’s Tawny Port, Portugal 50ml

York Bee Honey Parfait

Roasted White Chocolate, Blood Orange, Bee Pollen
Pacenzia, Zibbibo, Sicily, Italy 50ml

Rhubarb & Custard

Yorkshire Rhubarb Pate de Fruit, Vanilla Sugar & Custard Cream Fudge