



JULY TASTING MENU

1st– 31st July

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

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



Yorkshire Reared Beef ‘Kofta’

‘Smacked Cucumber’, Pomegranate, Pickled ‘Slaw’,
Rose Harissa Estate Dairy Yoghurt
Fontanafredda, Barbera, Piemonte, Italy 50 ml

Sand Carrot ‘Tartare’

Egg Yolk, Horseradish, Tarragon, Capers, Pickled Shallot, Rye Cracker
Tangerina Orange Wine, Chateau Saint Roch, France 100ml

Smoked Salmon Bagel

‘Everything’ Seasoning, Courgette & Cream Cheese Velouté,
Red Pepper & Cucumber Relish
Hattingley Valley, Blanc De Blanc, Hampshire, England 100ml

Guinea Fowl Breast

Terrace Herb Mousse, Sweetcorn, Peas & Broad Beans,
Pickled Girolles, Nduja Dressing
Rob Dolan, Pinot Noir, Yarra Valley, Australia 125ml

Lemon Balm Parfait

Annabelle’s Strawberries, Aerated Yoghurt Sponge
Azienda Agricola Negro, Birbetti Brachetto, Piemonte, Italy 50ml

Affogato

Madagascan Vanilla Ice Cream, Chocolate Chip Cookie,
Warm Coffee Mousse
‘Mini’ Espresso Martini, Dancing Goat Coffee, Belvedere Vodka, Kahlua,
Vanilla Syrup

Rum Punch

Whitby Run ‘n’ Raisin, Pineapple & Orange Pate de Fruit, Lime Sugar