



SEPTEMBER TASTING MENU

1st– 30th September

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

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



Mozzarella & Basil Arancino

Isle of Wight Tomato Gazpacho, York Ham, Rapeseed Oil
Puiatti, Pinot Grigio, Friuli, Italy 50ml

Old Tom Gin Cured Loch Duart Salmon ‘Tartare’

Cucumber, Preserved Lemon, Dill ‘Wafer’, Gin & Tonic Sorbet
Triplepunkt, Riesling, South Australia 100ml

Chargrilled Lions Mane Mushroom

Egg Yolk, Baby Watercress, Turnip, Butter Sauce
Are You Game? Pinot Noir, Victoria, Australia 100ml

Yorkshire Reared Pork Osso Bucco

Saffron Risotto ‘Milanese’, Gremolata, Pine Nuts
La Segreta, Nero D’Avola, Sicily, Italy 125ml

Yoredale Wensleydale & Apple ‘Turnover’

Cinnamon, Whipped Yellison Crowdie
Tenute Orestyadi, Zibbibo, Sicily, Italy 50ml

Gianduja Chocolate Cake

Dark Chocolate Ganache, Chocolate Guinness Cake Ice Cream
Grahams 10 Year Tawny Port, Portugal 50ml

Sweet & Savoury Treats

Roast White Chocolate & Artichoke Fudge,
Pumpkin Pâte de Fruit, Orange Sugar