

TASTING MENUS

maximum of 15 people to order - please check for availability

whole table must order from this menu and before 8pm

regular

local sourdough, miso brown butter v
125ml cruze blanc de blanc 5

black pudding macaron, smoked chilli jam gf

sesame crumbed tuna tataki, pickled pak choi,
yuzu gel, sesame & soy gf

baked queen scallops, garlic butter, gruyere
cheddar crus gf

125ml percheron chenin viognier 4

bbq pork fillet, boudin noir, cauliflower puree,
roast cauliflower, apple caramel gf

spiced lamb koftas, white bean & onion puree,
pomegranate & herb salad, hazelnut dukkah gf n

125ml finca dos cientos rioja doc 4.25
yorkshire parkin, stem ginger ice cream, toffee
apple, cinder toffee gf v

45 per person

-no substitutions-

vegetarian

local sourdough, miso brown butter v
125ml cruze blanc de blanc 5

black bomber & cauliflower beignets, pickled walnut
ketchup v gf

sweet & sour kimchi fritters, bbq pineapple, piquillo
peppers ve gf

butternut squash, sage & mozzarella arancini, salsa
verde, parmesan v gf

125ml te onepoto sauvignon blanc 5.5

chargrilled cauliflower, miso & tahini, pomegranate,
pistachio dukkah ve gf n

crispy gnocchi, jerusalem artichoke purée, brown
butter chestnut mushrooms, crispy kale, parmesan v gf

125ml patterson's chardonnay 4

yorkshire parkin, stem ginger ice cream, toffee apple,
cinder toffee gf v

all wines stated are suggested pairings with the dishes above

38 per person

