



PESCATARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

.

Boltardy Beetroot & English Wasabi Tartlette - Pickled Onion
Spring '24 Garlic Capers

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English Mushroom Biscuit - Barncliffe Mascarpone
Summer Truffle

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Spilmans Of York Asparagus - Smoked Eel - Dressing Of Asparagus
Juice & Lovage - Toasted Buckwheat

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Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Orkney Scallop - Broth Of Roe & Truffle
Dill - English Peas

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Greyhound Cabbage In Roasted Vegetable Juice - Fermented Red
Cabbage - Quince

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Cashel Blue - Pickled Walnut - Medlar
Sumac - Birch Syrup

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Fermented Gooseberry & Our Honey Tart - Toasted Barley
Italian Meringue

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Yorkshire Tea - Toast - Marmalade

Tasting Menu - £135



VEGETARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

.

Boltardy Beetroot & English Wasabi Tartlette - Pickled Onion
Spring '24 Garlic Capers

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English Mushroom Biscuit - Barncliffe Mascarpone
Summer Truffle

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Spilmans Of York Asparagus - Dressing Of Asparagus Juice & Lovage
Toasted Buckwheat

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Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Barbecued Kohlrabi - Broth Of Truffle
English Peas - Dill

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Greyhound Cabbage In Roasted Vegetable Juice
Fermented Red Cabbage - Quince

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Cashel Blue - Pickled Walnut - Medlar
Sumac - Birch Syrup

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Fermented Gooseberry & Our Honey Tart - Toasted Barley
Italian Meringue

.

Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

.

Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Yorkshire Tea - Toast - Marmalade

Tasting Menu - £135



GLUTEN FREE

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

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Raw Hereford Beef & Onion Tartlette - English Wasabi
Spring 24' Garlic Capers - Yolk

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English Mushroom Biscuit - Barncliffe Mascarpone
Summer Truffle

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Spillmans Of York Asparagus - Smoked Eel - Dressing Of Asparagus
Juice & Lovage - Roast Chicken

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Forge Beer Bread - Old Winchester Custard
Mushroom Vinegar - Shiitake

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Orkney Scallop - Broth Of Roe & Celeric
Dill - English Peas - Bone Marrow

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Dry Aged Texel Cross Lamb - Yorkshire Salad - Fermented Lettuce
Three Cornered Leek

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Cashel Blue - Medlar
Sumac - Birch Syrup

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Reuben Blackberry - Oxalis
Italian Meringue

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Chicory Root - Last Year's Cherry - Hepple Gin

Preserved Blackberry & Rosemary Pastille

Yorkshire Tea - Toast - Marmalade

Tasting Menu - £135



VEGAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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Boltardy Beetroot & English Wasabi Tartlette
Spring '24 Garlic Capers

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English Mushroom Biscuit - Summer Truffle

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Spilmans Of York Asparagus - Dressing Of Asparagus Juice & Lovage
Toasted Buckwheat

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Forge Lemon Thyme Beer Bread - Preserved Cep Parfait
Beer Vinegar - Shiitake

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Barbecued Kohlrabi - Broth Of Truffle
English Peas - Dill

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Greyhound Cabbage in Roasted Vegetable Juice - Yorkshire Salad
Fermented Lettuce - Three Cornered Leek

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Frozen Beach Rosehip - Pickled Walnut - Medlar
Birch Syrup - Toasted Barley

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Reuben Blackberry - Oxalis

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Yorkshire Rhubarb - Medjool Date - Toasted Rice

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Our Bread Miso Caramel Tart

Raspberry Pastille - Rosemary

Chicory Root - Last Year's Cherry - Hepple Gin

Tasting Menu - £135

Wine Pairing £95

Curators Cuvee 2018
Sussex / Artelium

Savennières 'La Croix Picot' 2022
Loire / Domaine Fournier Longchamps

Dry Furmint Barta 2021
Tokaj / Oreg Kiraly Dulo

Syrah 2017
Hawkes Bay / De la Terre

Music of the Spheres 2017
Nikos Vakakis / Samos / Greece

Beerenauslese Cuvee 2021
Kracher / Burgenland / Austria

Non-alcoholic pairing £55

ALT Sparkling Organic Chardonnay, NV, Germany

Garden Herbs

Green Tea & Cucumber

Beetroot & Verjus

Mosto d'Uva Zero Gradi, Roberto Sarotto, Italy

Blush & Ember

An optional service charge of 10% is added to your final bill