



PESCATARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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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

•

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

•

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

•

Cashel Blue - Pickled Walnut - Medlar
Sumac - Birch Syrup

Supplement - 10

•

Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Tasting Menu - £95



VEGETARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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English Mushroom Biscuit - Barncliffe Mascarpone
Summer Truffle

•

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

•

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

•

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

•

Cashel Blue - Pickled Walnut - Medlar
Sumac - Birch Syrup
Supplement- 10

•

Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

•

Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Tasting Menu - £95



GLUTEN FREE

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

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English Mushroom Biscuit - Barncliffe Mascarpone
Summer Truffle

•

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

•

Cashel Blue - Pickled Walnut - Medlar
Sumac - Birch Syrup

Supplement - 10

•

Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

•

Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Tasting Menu - £95



VEGAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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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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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

Supplement - 10

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Yorkshire Rhubarb - Medjool Date
Toasted Rice

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Chicory Root - Last Year's Cherry - Hepple Gin
Raspberry Pastille - Rosemary

Tasting Menu - £95

Wine Pairing £70

Curators Cuvee 2018
Sussex / Artelium

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

Syrah 2017
Hawkes Bay / De la Terre

Beerenauslese Cuvee 2021
Kracher / Burgenland / Austria

Non-alcoholic pairing £40

ALT Sparkling Organic Chardonnay, NV, Germany

Garden Herbs

Beetroot & Verjus

Blush & Ember

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