



## *Culinary Creators Series: Ruth Hansom*

### **Seasonal snacks**

*Ruth: Curlew Wensleydale Bread & Butter Pudding, Isle of White Tomato, Basil*  
*Ruth: Nidderdale Chicken Part 1 - Whipped Liver Parfait, Victoria Plum, Thyme Sablé*  
*Tom: Cheese and biscuits, Montgomery Cheddar Custard, Herbs, Sorrel Emulsion*  
*Tom: Celeriac Chawanmushi, Pine and Oscietra Caviar*

### **Ruth: North Sea Red Bream, Goosberry, Lovage, Hazelnut, Soubise**

2021 " Beaumont ", Croix & Coubert, Côtes du Jura, France-

### **Tom: Just Down the Road**

*Ricotta, Fig, Broad Bean*  
2024 " Tino ", Mora & Memo, Sardinia, Italy

### **Tom: Making & Breaking, Chicken, cep & cultured butter**

### **From Season to Season**

*Monkfish, Elderflower, Broccoli*  
2020 " Coeur Vaillant ", Caroline Blaine, Loire Valley, France  
France

### **Ruth: Nidderdale Chicken Part 2 - Confit Thigh, Chicken, Apricot & Sage Pithivier, Spilmans Asparagus, Morrel.**

2024 " Mt. Jefferson Cuvee", Cristom Vineyards, Willamette Valley, Oregon

### **Tom: Wait And See**

### **Ruth: Rhubarb & Custard, Fennel, Parkin, Marrigold.**

2024 Moscato d' Asti, Piedmont, Italy

### **Wine Pairing Available £130**

Our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.  
If you have any allergen queries, please speak to one of the staff.