
TASTING MENU

TAPASYA

TASTE OF WINTER SEASON - FIVE COURSE MENU

AMUSE BOUCHE

JERUSALEM ARTICHOKE CHAT

Crispy artichoke, chickpea, Tapasya chat masala, sweet yogurt, tamarind and nylon sev

NATURALYS VIOGNIER - GERARD BERTRAND, LANGUEDOC, FRANCE

SARSO WALI KUKAD

Tandoor grilled North Yorkshire chicken tikka in English mustard, with textures of onion and apple chutney

MIAMUP CHARDONNAY, HOWARD PARK, AUSTRALIA

KALE MACHALI

Hake and crispy kale, kale chutney, red reddish, tangy chickpea and peanut

'1753' SYRAH - CAMPUGET, COSTIERES DE NIMES, FRANCE

SORBET

SALGAM GHOST

Yorkshire Lamb shoulder shank, turnip, and a caramelised onion sauce with black cardamom and cinnamon

D'ARRY'S ORIGINAL SHIRAZ GRENACHE, D'ARENBERG

CARROT & BLUEBERRY PUDDING

Locally farmed carrot from Hull, blueberry pudding, pistachio soil, vanilla ice cream

MOSCATO D'ASTI NIVOLE - MICHELE CHIARLO, PIEMONTE, ITALY

£40 PER PERSON WITHOUT WINE

£60 PER PERSON WITH WINE

**For allergen information please ask any member of staff.
Some of these products may be fried in genetically modified ingredients. All prices include VAT.**