

MENU

Beetroot, Beef Fat, Goat's Curd

A savoury macaron showcasing the same flavours of Tommy's famous 'Beetroot cooked in Beef Fat' dish; beetroot and beef fat meringues filled with a creamy goat's curd.

Sourdough, Hafod Cheddar, Shallot

A whole loaf of Haxby Bakehouse sourdough served with a creamy Hafod Cheddar custard dusted in a shallot powder.

Salmon, Buttermilk, Golden Boldor

Slices of cold smoked salmon served with a whipped fennel pollen buttermilk and pickled Oldstead Golden Boldor beetroots.

Beef, Celeriac, Greens

Our famous beef wellington made with a beautiful piece of prime salt-aged beef and mushroom duxelle, wrapped in buttery puff pastry. Served with a delicious duck fat potato rosti, Oldstead greens, celeriac puree and an onion sauce.

Hay & Rhubarb

A classic French meringue served with a hay-infused mousse and finished with a Yorkshire rhubarb granita.

Jerusalem Artichoke, Chicory, Damson

An indulgent, melt-in-the-middle fondant made with chocolate and the coffee-like flavours of chicory root. Filled with a Jerusalem artichoke custard and accompanied by a beautiful damson ice cream.

Chocolate, Chicory, Sweet Cicely

A decadent conclusion to the Signature feast: fudge flavoured with chocolate, chicory root and Oldstead sweet cicely.

WINE PAIRING

Salmon, Buttermilk, Golden Boldor

Banks Brothers Chenin Blanc / Semillon No. 10

Intense, ripe flavours of peach and apricot are the main attraction of this unique wine – perfectly balanced between richness and acidity. Remove from the refrigerator 15 minutes before serving.

Beef, Celeriac, Greens

Banks Brothers Petite Sirah / Malbec No. 11

A big, powerful and juicy wine bursting with complex flavours of chocolate, liquorice and bramble. Serve at room temperature.

Hay & Rhubarb

Banks Brothers Red Muscadel No. 8

This full and luscious sweet red wine bursts with notes of strawberry jam, raisins and spice. Serve well chilled, straight from the refrigerator.