

MENU

Chicken, Lemon Thyme, Pepper

Chicken liver parfait and a lemon thyme jelly accompanied by pickled red peppers and rye bread from Haxby Bakehouse.

Optional wine pairing: Banks Brothers Albariño No. 9

A refreshing, citrusy wine full of notes of blossom, peach and Granny Smith apples. Serve straight from the refrigerator.

Cod, Chicken, Beetroot

A cod kiev served with baby beetroots, Parisian potatoes and steamed onions. Accompanied by a pea and watercress puree and a roast chicken butter sauce. Finished with a mint vinaigrette dressing.

Optional wine pairing: Banks Brothers Grenache Blanc No. 5

Fresh and floral, with citrusy notes of lemon and white stone fruit. Remove from the refrigerator 15 minutes before serving.

Strawberry & Woodruff

A classic French dessert with our signature Oldstead twist: an éclair filled with sweet woodruff mousse and strawberry gel and accompanied by macerated strawberries and a strawberry ice cream.

Optional wine pairing: Banks Brothers Muscadet 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.