



HELLO!

I hope you're ready for our beautiful cod menu. As always, I'm thrilled to showcase some amazing ingredients and produce from either my family farm or our trusted, brilliant suppliers. In particular look out for:

Lemon Thyme

Lemon thyme is one of several perennial plants in the Black Swan Garden, grown for its beautiful lemon-scented leaves and sweet citrus aroma which makes it a unique addition to our menus.

Accompanying the chicken liver parfait on the starter is a generous layer of lemon thyme jelly, flavoured with our 2021 vintage of lemon thyme sugar.

Rye Bread

Haxby Bakehouse is just a stone's throw away from Made In Oldstead, located on the outskirts of York. We love working with head baker Phil and the team to bring lots of delicious breads to our menus every month. We're thrilled to be serving up their famous rye bread alongside a delicious slab of chicken liver parfait on this menu's starter, topped with lemon thyme jelly and served alongside pickled red peppers.

Woodruff

If you've ordered a menu from us before, you might already be familiar with woodruff. Right now, we're foraging it daily in the sheltered woodlands in-and-around Oldstead to preserve and use in lots of ways, such as in booze infusions, sugar, or, in this case, cream! Look out for the vanilla-like flavour of the sweet woodruff cream in the éclair on this menu's dessert.

I hope you have a wonderful weekend of feasting. Scan the QR code below to unlock more exciting things to make the most of your at-home dining experience, from a specially curated Spotify playlist to plating suggestion photos.

Enjoy,

Tommy
😊 x

