

MENU & HERO INGREDIENTS

Apple & Lemon Verbena Juice

Apple juice infused with the lemon-sherbet flavour of our preserved lemon verbena, grown in the Black Swan Garden polytunnel last summer.

Haxby Sourdough, Sour Butter, Jam

A whole loaf of sourdough from Haxby Bakehouse, served with our famous sour butter and a blackcurrant and sweet cicely jam.

Yoghurt, Rhubarb, Granola

The very same granola served on the breakfast menu at the Black Swan. Accompanied by Yorkshire forced rhubarb compote and Longley Farm natural yoghurt.

Sausages & Streaky Bacon

Pork sausages and rashers of streaky bacon from our own rare-breed Saddleback and Oxford Sandy and Black pigs, pasture-reared in Oldstead.

Tommy's favourite, our streaky bacon is dry cured and lightly smoked by Lishman's, showcasing their thick layers of nutty flavoured fat which, once rendered, produces deliciously crisp bacon. Bacon of this quality is owed to excellent welfare standards of our livestock, with our pigs enjoying the Oldstead pasture with a long life outdoors.

Smoked Beetroot Ketchup

Homemade ketchup made with preserved and smoked Pablo beetroots grown at the Oldstead farm last autumn.