



HELLO!

I hope you're ready for our beautiful steak 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:

Killeen

Another fabulous cheese supplied to us by the wonderful Courtyard Dairy. Made by Marion Roeleveld in Ireland using the milk of her Swiss Saanen goats, Killeen is a gouda-style cheese, with a sweet, floral and nutty flavour. For our twist on this classic starter this month, we're finishing the French onion soup with wholewheat croutes and a generous grating of Killeen. Delicious!

Asparagus

Located near Helperby in North Yorkshire, Spilman's Farm is only a stone's throw away from Oldstead, and their famous asparagus some of the best you can buy. Planted by hand two years ago, we're thrilled to feature the first of Spilman's asparagus harvests on this month's main course, alongside succulent flat iron steak and beef fat onions.

Wild Garlic

Wild garlic is one of my absolute favourite ingredients. For me, it really symbolises Spring and another year of foraging lots of incredible produce for our menus. Since we're in the heart of wild garlic season right now, it only seems fair that we pay homage to this fantastic ingredient by showcasing it alongside the flat iron steak on this menu; a salsa verde made with our 2022 vintage of wild garlic oil.

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,



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