



HELLO!

I hope you're ready for our stunning Signature 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:

Elderflower

The fragrant flowers of elderflower are most commonly used for cordials. We try to pick them on the hottest days in June, the hotter and stronger the sunshine, the better. If you're not covered head to toe in a layer of fragrant blond pollen then it wasn't a hot enough day! Picking the flowers on a hot day ensures the pollen count is as high as possible. It's the pollen that gives the wonderful flavour and also the beautiful golden colour. The flowers seem to have the ability to capture the flavour of the scorching sunshine and relinquish it in whatever dish you're making.

Beef

The beef in our wellington is from R&J Yorkshire's Finest Farmers & Butchers. Ryan and Kate have been friends of the business for a long time. We love the quality of their beef. They rear their cattle at their own farm and the cows have the best quality of life, grazing freely in natural, open pastures.

Lemon Verbena

Tommy's favourite ingredient: the foliage has a powerful and true scent of lemon, of all the lemon scented herbs this is the ultimate and best. The leaves can be harvested throughout the growing season, in fact pruning helps to prevent the plant becoming too leggy and promotes good bushy growth. One way we preserve it is by infusing it in an oil to finish off dishes.

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

