

MENU

Oldstead Charcuterie, Bread & Sour Butter

Fennel salami and sliced lomo, served with pickled carrot, pickled crown prince and pickled onion petals, alongside Haxby Sourdough served with a sour butter and wild garlic salt, and rosemary and garlic grazing nuts.

Beetroot, Horseradish, Redcurrant

Glazed beetroot dressed with dill oil, topped with horseradish goat's curd, macerated redcurrants, red mustard leaves and linseed granola.

Beef, Kale, Truffle

Tommy's famous beef wellington, served with smoked pomme puree, garlic kale, baby gem, red chicory and guanciale, finished with a beef, onion and truffle sauce and dill dressing.

Cucumber & Mint

A quick palate cleanser of cucumber and mint juice.

Lemon Verbena & Chocolate

A layered lemon verbena dessert, lemon verbena posset, chocolate ganache and buttermilk panna cotta.

Salted Caramel & Toffee Apple

An indulgent, melt-in-the-middle salted caramel fondant topped with a toffee apple sauce and finished with caramelised white chocolate.

Petit Fours

Best served with your favourite coffee or tea, a selection of petit fours: salted caramel truffles, raspberry & lemon verbena macarons and sour cherry nougat.

WINE PAIRING

Oldstead Charcuterie, Bread & Sour Butter

Banks Brothers No. 13 Pineau D'aunis Rose

Our stunning rosé is light and crisp, with a unique hint of white pepper. Serve straight from the refrigerator.

Beef, Kale, Truffle

Banks Brothers No. 1.1 Syrah Mourvèdre

Powerful and spicy full of rich flavours of dark fruits and pepper. Serve at room temperature.

Salted Caramel & Toffee Apple

Banks Brothers No. 2.1 Cape Vintage

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries, and ginger. Pop in the refrigerator for 10 minutes before serving.