

MENU

Mushroom, Rye, Cornichon

To begin, mushroom parfait topped with a roast onion jelly. Served with toasted Haxby rye bread and our 2022 vintage of Oldstead cornichons.

Optional wine pairing: Banks Brothers
Muscadet No.12

A refreshing white wine bursting with flavours of citrus, crisp apple and balanced saline notes of pebbles and seaside. Serve straight from the refrigerator.

Barley, Potato, Sloe

For the main, mushroom & fermented barley pie. Served with potato rosti, tenderstem broccoli, braised red cabbage, topped with mushroom jus. Accompanied by sloe preserve, pommery mustard emulsion and bread sauce.

Optional wine pairing: Banks Brothers
Syrah Mourvedre No. 11

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

Salted Caramel Fondant, Toffee Apple Sauce

To finish, salted caramel fondant with a toffee apple sauce, topped with caramelised white chocolate.

Optional wine pairing: Banks Brothers
Late Harvest Chenin Blanc No.15

A ripe and luscious wine with notes of apple pie, honey, and blossom. Serve straight from the refrigerator.