

# MENU

## Confit Potato & Truffle Croustade

To start, Croustade filled with confit potatoes and topped with chive emulsion.

## Bread & Charcuterie

Haxby sourdough bread with chicken fat & cep butter served with Yorkshire charcuterie, Oldstead salami and Oldstead shredded cornichons.

## Scallop, Mussel, Pickled Apple

Pan fired scallops in a mussel broth, topped with dill pickled apples and fermented pepper powder.

**Wine Pairing: Banks Brothers Pineau D'auis Rose No. 13**

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

## Beef, Leek, Hen of the Woods

For the main, prime salt-aged beef wellington served with roasted Hen of the Woods mushrooms, onion sauce, and leek top emulsion.

**Wine Pairing: Banks Brothers Syrah Mourvedre No. 1.1**

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

## Apple & Gooseberry Juice

A palette cleanser of Apple & Gooseberry juice before dessert.

## Douglas Fir, Dark Chocolate, Sherbet

For dessert, Douglas fir & dark chocolate cremeux topped with caramelised white chocolate crumb, served with lemon verbena curd. Finished with a Douglas fir sherbet.

**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.

## Toasted Hay Bourbon Fudge

To finish your meal, toasted hay bourbon fudge.