

MENU

Pea & Lemon Verbena Croustade

Croustade filled with a lemon verbena emulsion topped with peas dressed in marigold oil and topped with yeast powder.

Bread & Charcuterie

Haxby sourdough bread served with a chicken fat & cep butter with Yorkshire charcuterie and semi-dried tomatoes.

Scallop, Courgette, Basil

Pan-fried scallops served on a courgette & basil puree and baby courgettes, topped with pickled courgettes.

Wine Pairing: Banks Brothers Muscadet No. 12

Beef, Onion, Black Garlic

Prime salt-aged beef wellington served with a salsa verde dressed baby gem salad, elderflower vinegar gel, black garlic puree and onion sauce.

Wine Pairing: Banks Brothers Syrah Mourvedre No. 11

Palate Cleanser

A palette cleanser of tomato & basil tea.

Choux Bun, Raspberry, Hazelnut

Choux bun filled with hay creme patisserie & raspberry gel topped with candied hazelnuts and raspberry sherbet.

Raspberry & Elderflower White Sangria from Banks Brothers Drinks, using Albariño No. 9.

Petit Fours

To finish your meal with our blackcurrant & anise hyssop macarons, salted caramel truffles and apple mint fudge.

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 fridge..

Banks Brothers Syrah Mourvèdre No. 1.1

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



Raspberry & Elderflower White Sangria from Banks Brothers Drinks, using Albariño No. 9.



Our Raspberry & Elderflower White Sangria uses two of our favourite Oldstead ingredients - Raspberry and Balsamic Shrub and, Elderflower Cordial. Which work wonderfully mixed with our Albariño No.9. Best served over ice.

Please note, wine pairings can change depending on availability.