

MENU

Rosemary & Garlic Nuts

To start your meal, rosemary & garlic nutst.

Bread & Charcuterie

Haxby sourdough bread served with a chicken fat & cep butter with Yorkshire charcuterie, chicken liver parfait and Oldstead preserves.

Scallop, Mushroom, Turnip

Pan-fried scallops served with a mushroom consommé and pickled turnip discs.

Wine Pairing: Banks Brothers Chardonnay No.3.1

Beef, Garlic, Truffle

Prime salt-aged beef wellington served with duck fat rosti black garlic puree, guanciale, garlic kale and truffled beef & onion jus.

Wine Pairing: Banks Brothers Syrah Mourvedre No. 1.1

Palate Cleanser

A palate cleanser of bramley apple juice and preserved lemon verbena oil.

Pre-Dessert

A pre-dessert of lemon verbena, buttermilk & chocolate.

Chocolate, Hay, Plum

Chocolate fondant tarts topped with plum gel and served with hay cream alongside..

Wine Pairing: Banks Brothers Cape Vintage No. 2.1

Petit Fours

To finish your meal with our damson macarons, salted caramel truffles and sour cherry nougat.

WINE PAIRING



Banks Brothers Chardonnay No. 3.1

Apples, pears and butter shine through in this succulent and elegant wine. Remove from the refrigerator 15 minutes before serving.



Banks Brothers Syrah Mourvèdre No. 1.1

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



Banks Brothers Cape Vintage No. 2.1

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

Please note, wine pairings can change depending on availability.