

# MENU

## **Celeriac & Truffle Croustade**

Croustade filled with celeriac and topped with chive emulsion.

## **Bread & Charcuterie**

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

## **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'auinis Rose No. 13

## **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. 11

## **Apple & Gooseberry Juice**

A palette cleanser of Apple & Gooseberry juice before dessert.

## **Pre-Dessert**

A pre-dessert of forced rhubarb Panna Cotta.

## **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

## **Petit Fours**

To finish your meal, toasted hay bourbon fudge, raspberry & lemon verbena macarons and salted caramel truffles.

# WINE PAIRING



## **Banks Brothers Pineau D'Aunis Rose No. 13**

Made in 2021 by Nicholas Parmentier in the Loire Valley, France, our stunning rosé is light and crisp, with a unique hint of white pepper. 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.



## **Banks Brothers Late Harvest Chenin Blanc No. 15.1**

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

Please note, wine pairings can change depending on availability.