

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 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'aunis 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. 1.1

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

Toasted Hay Bourbon Fudge

To finish your meal, toasted hay bourbon fudge.

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.