

# MENU

## Croustades

Croustades; some filled with fresh peas dressed in marigold oil and some filled with smoked potato salad topped with a lemon verberna emulsion. Both finished with cured egg yolk.

## Focaccia, Burrata, Charcuterie

Thyme focaccia served with Yorkshire charcuterie, burrata, nasturtium pesto, pickled beetroot, pickled onions and garden tomato ferment.

Wine Pairing: Banks Brothers Dry Riesling No. 20

## Beef, Mushroom, Elderflower

Beef Wellington served with a mushroom sauce, garden herb emulsion, elderflower vinegar gel and charred baby gem lettuce in a salsa verde dressing.

Wine Pairing: Banks Brothers Merlot No. 17

## Palate Cleanser

Enjoy our apple & elderflower juice to cleanse your palate before dessert.

## Hay, Raspberry, Hazelnut

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

Wine pairing: Banks Brothers Raspberry & Elderflower White Sangria.

## Petit Fours

To finish, our salted caramel truffles, raspberry & lemon verberna and blackcurrant & anise hyssop macarons.

# WINE PAIRING



## Banks Brothers Dry Riesling No. 20

Our German Riesling is bright and aromatic, with a refreshing zest. Expect crisp Granny Smith apple and juicy pear, elegantly lifted by delicate honeysuckle. Serve straight from the fridge..

## Banks Brothers Merlot No. 17

Our Merlot is luxurious and juicy, with notes of bramble, vanilla and earthy character.



## Raspberry & Elderflower White Sangria from Banks Brothers Drinks, using Muscadet No. 12.



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 Muscadet No.12. Best served over ice.

Please note, wine pairings can change depending on availability.