

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

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 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.