

# MENU

## CANAPE

### Beef, Marigold, Chive

Croustade filled with beef tartare dressed in marigold oil, topped with chive emulsion and finished with grated cured egg yolk.

## AMUSE BOUCHE

### Carrot, Rye, Nasturtium

Carrot velouté topped with roasted hazelnut & rye crumb, finished with nasturtium flower gastrique.

## BREAD COURSE

Haxby sourdough loaf served with chicken fat & cep butter.

## STARTER

### Beetroot, Horseradish, Linseed

Chewy dehydrated beetroots in beetroot liquor, served with horseradish goat's curd, pickled beetroot discs and linseed granola, finished with a dusting of beetroot powder.

Banks Brothers Canned Wine Pairing Riesling No. 20

## MAIN

### Wellington, Rosti, Kale

Beef Wellington served with beef fat rosti, black garlic puree, guanciale, garlic kale, finished with beef & onion sauce.

Banks Brothers Canned Wine Pairing Gamay Pinot Noir No. 14

## DESSERT

### Chocolate, Hay, Plum

Chocolate fondant served with hay mascarpone cream, pickled plum, plum gel, finished with a dusting of plum sherbet.

Banks Brothers Canned Wine Pairing Cape Vintage No. 2.2

## PETIT FOURS

Selection of sea buckthorn & damson 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 Gamay Pinot Noir No. 14**

This red is succulent, light and smooth with notes of graphite, smoke and berries. Remove from the refrigerator 30 minutes before serving.



## **Banks Brothers Cape Vintage No. 2.2**

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries and ginger.

Please note, wine pairings can change depending on availability.