

MENU

CANAPE

Celeriac, Marigold, Chive

Croustade filled with celeriac & truffle 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 whipped herb 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

Tunworth & Potato Wellington served with clarified butter rosti, black garlic puree, garlic kale, mushroom jus with minced truffle and finished with lovage oil.

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.