



Chef's Notes

7 course taster menu

**CHEESE AND ALE BREAD,
SMOKED BACON BUTTER**

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**CHALK STREAM TROUT,
CUCUMBER, FENNEL, SESAME**

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**PIGEON, PARFAIT, APPLE,
HAZELNUT, PEDRO XIMENEZ**

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**HALIBUT, CHARRED GEM,
KING OYSTER MUSHROOM,
SMOKED GARLIC, CRISPY ONIONS**

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**WATERFORD FARM LAMB RUMP,
LAMB BELLY, ASPARAGUS,
LETTUCE, LAMB FAT CURDS**

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**ANNABELS YORKSHIRE
STRAWBERRIES,
LOVAGE, HAZELNUT**

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LEMON, HONEY, WHISKEY, OATS

£50PP

(TO BE TAKEN BY THE WHOLE TABLE)

Chef's notes.... >

This seven course taster menu has been created to showcase my teams creativity and quality Yorkshire and specialist suppliers. We grow our own produce in the Shibden allotment and this taster menu gives us chance to use things as they are picked, changing dishes to match seasonal supply.

The bread is baked in our kitchen using Shibden Ale.

Chalk Stream Trout have an exceptionally clean taste as they swim in the Chalk Streams of Test and Itchen. The fast flowing spring water is filtered through chalk downs and the constant swimming makes them lean. It's served with a cucumber and fennel gazpacho, the fennel is picked from our allotment.

Pedro Ximenez is an extremely sweet, rich, velvety wine which I have chosen to balance the saltiness of the chicken liver parfait served alongside the pigeon. It's made from over ripe Spanish grapes, dried in the sun and has a very high concentration of sugar.

I buy the halibut in whole, the last one weighed in at 15 kilos and was caught off the Whitby coast.

Waterford Farm in Kirby Malzeard supply our lamb. They specialise in the supply of two particular breeds – Texal and Beltex. European breeds known for their excellent muscle: fat ratio and bred and reared in Yorkshire. I have salted the belly meat for half a day and then slow cooked it for 24hrs. It's then breadcrumb and pressed into nuggets. The rump is pan roasted. Lamb fat curds? I made my own cheese curds and emulsified them with the rendered lamb fat- basically lamb flavoured cheese.

Best antidote to a long, hot service is a stroll across to our allotment to see what we can use creatively. This week the lovage was at its best. A perennial herb it's often added to salads and savoury dishes but I thought I'd challenge your palate with a very seasonal dessert. A fresh summery parfait is combined with Yorkshire strawberries from Annabel Makins in Leeds. We bought green, very young strawberries and fermented them for six weeks, they add texture and balance to the sweetness. The soft red strawberries were poached for an hour to intensify flavour. Egg yolks, sugar, milk and hazelnut paste were cooked out to a pipeable cream and we garnished with candied hazelnuts.

To finish, a set lemon curd with oats stirred into a whisky syrup and baked out as a granola. The ice cream is made with Denholme Gate honey and salted to offset the sweetness. Garnished with white chocolate honeycomb... spot the bubble wrap mould!

Head Chef,
Will Webster

Menu changes according to supply of garden produce