



## *Chefs Notes*

### *7 course taster menu*

#### **BREAD AND BUTTER**

**PEA PANNA COTTA, WHITBY CRAB,  
FRESH PEAS AND BROAD BEANS DRESSED  
IN ELDERFLOWER,  
SALMON ROE AND SORREL**

**PARMESAN GNOCCHI,  
TUNWORTH CUSTARD, ALLIUMS,  
BLACK TRUFFLE**

**HAKE LOIN,  
COURGETTE PUREE,  
COURGETTE PAPPARDELLE,  
BROWN SHRIMP,  
BUERRE NOISETTE CREAM,  
HAZELNUT**

**VENISON LOIN, SHANK SARNIE,  
PEARL BARLEY, KOHLRABI,  
PICKLED BILBERRIES, TOMATOES**

**OPTIONAL CHEESE COURSE 3PP**

**MEADOWSWEET SET CUSTARD,  
BILBERRY SORBET, WALNUT**

**CHOCOLATE DELICE,  
CHOCOLATE BARK,  
CHOCOLATE STOUT CAKE,  
CEP CARAMEL, CEP ICECREAM**

**£50PP**

**(TO BE TAKEN BY THE WHOLE TABLE)**

*Chefs notes overleaf....*

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.

Best antidote to a long, hot service is a stroll across to our allotment to see what we can use creatively.

The bread is baked in our kitchen using Shibden Ale

Freshly picked peas blended with cream and milk make a light pannacotta, perfect balanced with Whitby Crab. The leaves of red vein sorrel are beautiful and have a sharp, lemony tang- they do well in dampish soil so thrive in our valley allotment garden. The stunning colour and saltiness of salmon roe adds a welcome punch. The home grown peas and broad beans are dressed in an elderflower vinegar we make in Spring when it grew everywhere down here.

The gnocchi is accompanied with Tunworth cheese custard, very soft camembert cheese entirely by hand in our Harrogate. Black summer truffle has a nutty and fatty flavour. Often mistaken as a mushroom, truffles are actually part of the tuber family- just like potato. They are always found at the roots of their host tree and have always been considered a delicacy. The alliums are added to the dish according to what varieties we can harvest that day.

Our courgettes are just ready so I have used them to make a flat pasta shape to accompany the hake. Beurre noisette is unsalted butter cooked until it turns golden brown, combined with cream to make a nutty sauce.

Shank sarnie? We baked treacle bread then it's thinly sliced and toasted and used to sandwich braised venison shank. Served with pearl barley as a creamy 'risotto' and kohlrabi grown at Robert Tomlinson's Pudsey.

Meadowsweet was picked on the banks of the River Calder. It was one of the three herbs held most sacred by the Celtic druids and was used to flavour mead. I have infused milk and cream with it to make a custard. The bilberries are picked in the Shibden Valley and are even contributed by hiking guests!

A set chocolate mousse (delice) is given a forest floor feel with the soft, malty addition of a cep caramel and cep ice cream. These little mushrooms come from the Lake District, we use them dried to infuse their earthy flavour.

A very busy month so good job there is plenty of produce to harvest!

Head Chef,  
*Will Webster*