



We split the year into three seasons instead of the traditional four.

***Time of Abundance*** - In the Summer months there is a wealth of amazing produce back at our farm in Oldstead. It is really easy to get excited about all the bright fresh flavours at this time of year.

***Preserving Season*** - During Autumn we are busy finding ways to preserve vital ingredients from the Abundance Season. Fermenting, drying, pickling, freezing, infusing, clamping, distilling and jamming are some of the techniques we use to keep items for use at a later date.

***Hunger Gap*** - Winter and Spring are the most challenging times because we have little fresh produce. Even later in springtime when everything in our garden is growing, there is very little ready to use and the menu is made up of things we have stored from the previous year.

This season we have been lucky enough to work in collaboration with some fantastic local producers;

**Bad Seed Brewery** to create Slocken, a Hefeweizen-style wheat beer.

**Magic Rock Brewery** to brew the fantastic Spruce Kiss, a sour Gose-style beer using the young tips from our Oldstead spruce trees.

**Cooper King Distillery** have helped us to preserve many of our favourite flavours from the garden into a range of intensely flavoured distillates which we use as a base for cocktails and liqueurs.

## SHERRY / YELLOW WINE

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(100ml)

Fino del Puerto, Gutierrez Colosia ( <i>Jerez, Spain</i> )	£6
Cuvee Bethanie, Fruitiere Vinicole d'Arbois ( <i>Jura, France</i> )	£8
NPU Amontillado, Sanchez Romate ( <i>Jerez, Spain</i> )	£8
Oloroso Don Jose, Sanchez Romate ( <i>Jerez, Spain</i> )	£8

## BEER

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(330ml)

Liberty Pils <i>Freedom Brewery, Staffordshire 4.4% (bottle)</i>	£5
54 Degrees North <i>Black Sheep, Masham 4.5% (bottle)</i>	£5
Yorkshire Cider <i>Thornborough, Bedale 6.9% (bottle)</i>	£5
Slocken Wheat Beer <i>Bad Seed, Malton 4.6% (can)</i>	£6
Oldstead Spruce Tip Gose <i>Magic Rock, Huddersfield 4.1% (can)</i>	£6
Wild Gravity IPA <i>Bad Company 5.2% (bottle)</i>	£6
Hellfire Pale Ale <i>Leeds Brewery 5.2% (can)</i>	£6
Double-fermented Beer <i>Ampleforth Abbey 7% (bottle)</i>	£7

## GIN

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(25ml)

Cooper King ( <i>Sutton-on-the-Forest</i> )	£6
Hepple ( <i>Northumberland</i> )	£6
York Gin ( <i>York</i> )	£7
Rare Bird ( <i>Malton</i> )	£7
Wild Ram ( <i>Catterick</i> )	£7
Divine ( <i>Huddersfield</i> )	£7
Pollination ( <i>Dyfi, Wales</i> )	£7
Hibernation ( <i>Dyfi, Wales</i> )	£8
Lamb and Watt Tonic Water	£3

## VODKA

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(25ml)

Durham Vodka ( <i>Durham</i> )	£5
Priory Vodka ( <i>Wetherby</i> )	£6
Black Cow Milk Vodka ( <i>Dorset</i> )	£8
Lamb and Watt Tonic Water	£3

## SOFT DRINKS

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Rosemary Tonic <i>Rosemary, Lemon Verbena</i>	£5
Darjeeling Express <i>Lavender, Darjeeling "Iced Tea"</i>	£5
Gooseberry Lemonade <i>Gooseberry</i>	£7
Raspberry Cooler <i>Raspberry, Mint</i>	£7

## SPARKLING WINE BY THE GLASS

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*(125ml)*

Cremant Montboisie, Fruitiere Vinicole d'Arbois 2015 <i>(Jura, France)</i>	£9
Classic Cuvee, Charles Palmer 2013 <i>(Sussex, England)</i>	£14
Tillington Single Vineyard, Nyetimber 2013 <i>(Sussex, England)</i>	£19

## PRESERVING SEASON COCKTAILS

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*Made using produce foraged, grown and harvested in Oldstead.*

*Many vital ingredients have been harvested and preserved using techniques including infusing, distilling, drying and freezing. Preservation means we can bring you flavours from all the seasons, through all the seasons but created in just one place; Oldstead.*

Master of the Woods <i>Woodruff, Red Wine, Wormwood Vermouth "Negroni"</i>	£9
Marigold Martini <i>Tagetes Marigold Distillate, Dry Vermouth</i>	£9
Yorshlocken <i>Slocken Wheat Beer, Lemon Verbena Vodka "Turbo Shandy"</i>	£10
Long Hyssop <i>Anise Hyssop Tequila, Fino Sherry, Soda</i>	£11
Burnt Tomato <i>Charred Tomato &amp; Basil Tequila, "Margarita"</i>	£11
Spiced Rum Sour <i>Mayweed &amp; Sweet Cicely Rum</i>	£12
Forced Fizz <i>Rhubarb Schnapps, Douglas Fir, Sparkling Wine</i>	£14
Classic Damson <i>Damson Brandy, Sparkling Wine "Classic Champagne Cocktail"</i>	£14

## TEA

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*Rare Tea Company loose leaf tea sourced from independent farms.*

Speedy Breakfast ( <i>Satemwa Estate, Malawi</i> )	£4
Earl Grey ( <i>Satemwa Estate, Malawi &amp; Reggio Calabria, Italy</i> )	£4
Jasmine Silver Tip (White) ( <i>Fuding, China</i> )	£5
Long Jing (Green) ( <i>Hangzhou, China</i> )	£5
Genmaicha (Sencha with Brown Rice) ( <i>Shizuoka, Japan</i> )	£5

## COFFEE

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*Nessun Dorma 'None shall sleep' is our own unique coffee blend  
roasted by Lonton Coffee.*

*Single plantation beans from El Salvador, Sumatra and Columbia.*

Served black - Espresso (short) or Americano (long)	£4
Or with Milk - Cortado (short) or Latte (long)	£4

## HERBAL INFUSIONS

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*Hot infusions using produce from our garden and farm in Oldstead.*

Apple Mint	£4
Lemon Verbena	£4
Rhubarb and Woodruff	£4
Anise Hyssop	£4

## WHISKY

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(25ml)

West Cork (Ireland) <i>Single Malt 10yo Floral, Peppery, Smooth</i>	£6
Buffalo Trace (Kentucky, USA) <i>Kentucky Straight Bourbon Toffee, Leather, Honey</i>	£7
Miltonduff (Speyside) <i>Claxton's Single Cask - Bourbon Barrel 2008, 9yo Hobnobs, Cinnamon, Vanilla</i>	£8
English Whisky Company (Norfolk) <i>Claxton's Single Cask - Rum Cask 2011, 6yo Buttery, Sweet, Coffee</i>	£9
Orkney (Orkney) <i>Claxton's Single Cask - Hogshead 2007, 10yo Warming, Peat Smoke, Marzipan</i>	£10
Macduff (Highlands) <i>Claxton's Single Cask - Sherry Butt 2003, 14yo Anise, Tobacco, Butterscotch</i>	£13
Kaiyo (Japan) <i>Japanese Mizunara Oak Black Tea, Jasmine, Mango</i>	£17
Auchentoshan (Lowlands) <i>Claxton's Single Cask - Sherry Hogshead 1991, 26yo Complex, Spicy, Chewy</i>	£27
Glenfarclas (Speyside) <i>Family Cask - Refill Sherry Butt 1993, 24yo Elegant, Orange, Walnuts</i>	£32

## BRANDY

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(25ml)

Maxim Trijol VSOP <i>(Grande Champagne Cognac)</i>	£6
Baron de Sigognac 10yo <i>(Bas Armagnac)</i>	£6
Clos Martin 1989 Folle Blanche <i>(Bas Armagnac)</i>	£11
Camut Privelege <i>(Pays d'Auge Calvados)</i>	£13
Ragnaud-Sabourin No.35 <i>(Grande Champagne Cognac)</i>	£17
Domaine Boingeres 1985 <i>(Bas Armagnac)</i>	£25
Leyrat XO Glory <i>(Fins Bois Cognac)</i>	£35

## PUDDING WINE

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(50ml)

Fri-Sanz-Te Verdejo, Vinos Sanz <i>(Rueda, Spain) slightly sparkling - 100ml glass</i>	£6
Kika Chenin Blanc, Miles Mossop 2016 <i>(Stellenbosch, South Africa)</i>	£8
Pear Ice Wine, Once Upon a Tree 2015 <i>(Herefordshire, England)</i>	£10
Moulin Touchais, Coteaux-du-Layon 1981 <i>(Loire, France)</i>	£12
Chateau d'Yquem, Grand Cru Sauternes 1990 <i>(Bordeaux, France)</i>	£42

## ROOTS SPIRITS, LIQUEURS & INFUSIONS

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*Unique spirits and liqueurs made using produce grown and foraged at our farm in Oldstead*

Lemon Verbena <i>Lemon Verbena Distillate "Limoncello" (July 2018) (25ml)</i>	£6
Fennel Pollen <i>Bronze Fennel Pollen Distillate "Sambuca" (Aug 2018) (25ml)</i>	£6
Chicory <i>Chicory Root Distillate 'Coffee Liqueur' (October 2018) (25ml)</i>	£6
Rhubarb <i>Cold-infused Forced Rhubarb Vodka (Feb 2018) (50ml)</i>	£6
Damson <i>Cam's Head Farm Damson Brandy (Sept 2016) (50ml)</i>	£6
Sloe <i>Oldstead Grange Sloe Gin (Nov 2016) (50ml)</i>	£6

## FORTIFIED WINE

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(50ml)

Cardenal Cisneros Pedro Ximinez, Sanchez Romate <i>(Jerez, Spain)</i>	£6
Rainwater Reserva, Barbeito <i>(Madeira, Portugal)</i>	£6
Bishop of Norwich Cape Vintage, The Liberator <i>(Calitzdorp, South Africa)</i>	£6
Colheita Port, Quinta do Noval 2003 <i>(Douro, Portugal)</i>	£13
Vintage Port, Cockburn's 1970 <i>(Douro, Portugal)</i>	£29