

Graduation July 2020

75 Pounds

Wine Flight - 40 Pounds

Champagne Reception

FOOD : SERVICE : DRINK

Thank you for joining us for dinner this evening.

Owners

Tom & Al have been friends and colleagues for almost a decade and have a simple philosophy to provide a complete dining experience with equal focus on food, service and drink

We want all our guests to feel comfortable and aim to provide

“Relaxed Sheffield hospitality with food cooked & served by a team that genuinely care”

Please feel at home in our “home”

Our Bread

Hendo's Butter

Snacks

Cured Sea Trout

buttermilk & dill

Yukon Gold Potato Gnocchi

tomato emulsion

Wortley Estate Lamb

courgette, basil & artichoke

The Cheeses

optional additional course

Amalfi Lemon Posset

earl grey & black sesame

English Strawberries

lemon verbena

Cheese Menu

3 Cheeses - £12

5 Cheeses - £16

7 Cheeses - £20

Soft & Semi Soft...

Little Mesters, Kelham Island, Sheffield

pasteurised cow' s milk - vegetarian

Epoisses, Berthaut, Burgundy, France

un-pasteurised cow' s milk

Flatcapper Brie, Cryer & Stott,

Allerton Bywater, West Yorkshire

pasteurised cow' s milk - vegetarian

Blue...

Howgate Kintyre Blue,

Campbletown, Scotland

pasteurised cow' s milk - vegetarian

Barkham Blue

Two Hoots Cheese, Berkshire

pasteurised cow' s milk - vegetarian

Cropwell Bishop Stilton,

Cropwell, Nottinghamshire

pasteurised cow' s milk - vegetarian

Drunken Burt, Claire Burt, Knutsford,

Cheshire

pasteurised cow' s milk - vegetarian

Hard...

Lancashire Bomb, Shorrocks Cheese,

New House Farm, Lancashire

pasteurised cow' s milk - vegetarian

Ewe Beauty, Cryer & Stott,

Allerton Bywater, West Yorkshire

pasteurised ewe' s milk - vegetarian

Kit Calvert Old Style Wensleydale,

Wensleydale, North Yorkshire

un-pasteurised cow' s milk

White Lake Dairy 'Rachel' , Pylle, Somerset

pasteurised goat' s milk

Welcome