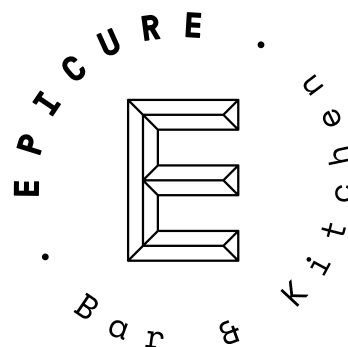


Here at Epicure, from the very beginning, our concept and ethos have been to use the freshest and highest welfare produce available, all sourced locally. When our friend Alex presented us with the opportunity of having 3 organic happy sheep of different ages raised in his smallholding in Slaithwaite, we couldn't act otherwise than to create an entire weekend around it. The results can be savored in this forward thinking and delicate menu, where the best ingredients were carefully selected and prepared with great passion.

LOCAL LAMB 5 COURSE TASTING MENU 13TH/14TH OCTOBER



LAMB FAT BREAD

SMOKED GARLIC,
WOOD SORREL BUTTER

LAMB LOIN

SHEEP'S MILK & POTATO,
MUTTON SCRATCHINGS,
PICKLED PEAS

Wine T.B.C

BRAISED HOGGET LEG

SORREL & BEETROOT,
LIQUORICE

MUTTON SHOULDER

NETTLES, BERRIES,
WILD FLOWERS

Wine T.B.C

SET SHEEP'S MILK

LOCAL BEE'S HONEYCOMB,
MALTED LOAF,
LEMON VERBENA

Wine T.B.C

£50 PP – Including wine pairing

WINE PAIRINGS WILL BE AVAILABLE TO PURCHASE BY THE BOTTLE TO TAKE HOME

BOOKING ESSENTIAL

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Allergies: Please make us aware of any allergies or dietary requirements you may have.