



October Bistro Night

We are pleased to invite you to our first Bistro Night in The Barn at Whirlow!

Menu by Chef Luke Rhodes

Saturday 23rd October!

Bookings available at 7pm and 8pm

Canapés

Chicken liver parfait , roasted orange butter, chive flowers - Smoked salmon tartare, cucumber and pickled apple fluid gel, nasturtium - Goats cheese and confit garlic mousse, olive , confit tomatoes

Bread

Our bread and butters - Marmite - Hendersons - Nori see weed

Celeriac

Butter roasted celeriac, Khoi rabi remoulade , charred celeriac purée, brown butter emulsion garnish with micros

Scallop

Seared Isle of Skye scallop, fruit pig black pudding purée, Granny Smith apple, cured pork fat

Beef

Dry aged WHF ribeye, wagyu fat potatoes, cavalo Nero, roscoff onions, hendos jus

Pre-dessert

Compressed watermelon, lychee sorbet - garnish lemon balm

Dessert

The forest - 78% valrona chocolate delice , chocolate crumb , griotine purée, caramelised white chocolate, morello cherry sorbet

Book online now!

If you would like to book a table of more than 6, please contact us directly for availability by emailing kelvinc@whirlowhallfarm.org