



Collaboration Night

WHITE HART INN, LYDGATE

NATHAN SIDEBOTTOM

Tuesday 24th March

£40 PER HEAD

MENU

1ST COURSE

HERITAGE BEETROOT

Goats Curd, Walnut and Mizuna

2ND COURSE

POACHED & CHARRED SALMON

White Crab, Oyster Leaf, White chocolate and Lime
sabayon

3RD COURSE

PARMA HAM WRAPPED PORK FILLET

Sticky cheek, Celeriac, Sauce of Green apple and Mustard

4TH COURSE

CHOCOLATE MOUSSE

Toffee popcorn, Banana & Hazelnut

THE 
Restaurant
AT TAMESIDE ONE



THE WHITE HART
at Lydgate