

MENU

21st September 2023

A Celebration of Walnut

Pensador mezcal & elderflower Margarita
Tomato vine, cucumber & basil Martini
Pentire, elderflower & mint Spritz

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Black pepper acacia honey Puprenja biscuits, spiced pear, Oxford Blue
Baked doughnuts filled with porcini & walnut cream

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Red, orange, yellow, green walnut

Labneh, roasted beets & butterbeans, salt-baked carrots, pickled walnuts
Walnut & tahini wholewheat babka

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Pieces & fragments

Sage maccheroni 'con le noci', ligurian walnut pesto, mushrooms, leeks
Georgian leaves & cucumber, chilli & blue fenugreek, walnut oil

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Kygrz "cream tea"

Soft-dried Bramley, blackberry sorbet, elderberry jelly, milk whey caramel

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Buarnut pudding

Brown-butter black-honey date cake, walnut-tea soak, walnut praline,
rum-roasted pears, bay & vanilla custard

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Walnut leaf tea from Tom's tree

STORIES FROM THE MENU

Paprenjacs are Croatian black pepper, walnut and honey biscuits, traditionally shaped in wooden moulds. Here we have a savoury interpretation to accompany Oxfordshire pears & Oxford Blue cheese.

Beets, carrots and beans are rare companion plants for walnut – resistant to toxic juglone, found in the roots, buds and shells. Their colour is matched by the hues produced by juglone in the tree's roots, buds and shells: a fresh green walnut shell when cut appears at first whitish green, but quickly oxidises turning yellow, orange, then red.

During 17th century, unripe ('green') black and English walnuts became popular for pickles and jams. In *The London Art of Cookery* (1800), John Farley describes a *Walnut Ketchup* made with green walnuts, garlic, anchovies, red wine, cloves, long black and Jamaica pepper, and ginger.

Salsa di noci – a Ligurian walnut sauce often served with pansotti or tagliatelle, dating to the Renaissance.

Maccheroni con le noci ('noci' meaning 'walnut') are square-shaped pasta from Umbria. In parts of southern Italy, 'maccheroni' refers generally to pasta.

Persian 'Moaragh' (meaning "pieces and fragments") is the ancient Iranian and Egyptian craft of inlay, using walnut amongst other hardwoods.

Pecorino Foglie di Noce, (translating as "Pecorino Aged in Walnut Leaves") is a sheep's milk cheese from Emilia

Romagna, wrapped and aged in fresh green walnut leaves.

A typical "Kygrz cream tea" (notes Roger Deakin in *Wildwood*), often entails fresh walnuts, yoghurt, nan (decorative flatbread baked in a tandyr oven), walnuts in syrup, apples, cream and chai.

Buarnuts are a cross of the butternut from North America and the heartnut from Japan, first hybridised in British Columbia after 1900. Our dessert riffs on this union: a cross of the Canadian butter tart with the Japanese Castella: a honey sponge first introduced to Nagasaki by 16th century Portuguese merchants. 'Black Honey', (aka 'Kuromitsu') is a syrup made of brown sugar and the subtle addition of soy sauce and mirin.

Honey is also integral to Kyrgyzstan's Ferghana Valley, whose slopes are blanketed in wild fruit and walnut forests, probably the oldest in the world. The 'ary' bees here are so productive that honey can be harvested three times a year, lastly in September. They source their nectar from almost 200 species of trees and shrubs of the region.

Babka, the iconic Jewish enriched yeasted bread, originated on the Jewish Shabbat when leftover challah was twisted with walnuts and poppseeds, Historians have credited Ukranian and Polish cooks with its invention, others Italy. It migrated to the US with Europeans and became a staple of New York bakeries, adapted to include chocolate. The word 'babka' means grandmother, referring to the bread's original expert bakers.