

## Chef behind Yorkshire pudding wrap unveils new creation: beans on toast dessert

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**Innovative chef, James Dempsey, creates ground-breaking dish at the new Blackmoor Dining Room in Leeds**

You wouldn't be blamed for thinking you'd been delivered the wrong dish at the Blackmoor Dining Room, as your beans on toast dessert is set down before you. This beautifully crafted lemon cake 'toast', mango and vanilla panna cotta 'fried egg' and marzipan 'baked beans' is the signature dish at this new dining experience.

The brains behind the dish, James Dempsey, shot to fame in 2016, when he brought the British Burrito to the masses. His creation of the Yorkshire pudding wrap filled with roast beef became a viral sensation and has since been replicated across the county and further.

James said: "I just love working with simple dishes, great ingredients then putting my own special twist on them and transforming them into an experience. That's exactly the thinking behind the menu at Blackmoor Dining Room.

"The Yorkshire pudding wrap still gets tongues wagging and I hope that my sweet beans on toast will prove as popular....tomato ketchup is optional! The dish has been inspired by a chef who I really admire, Ben Churchill, but to my knowledge it's the first time that it's been available on a restaurant's menu. I just can't wait to see the reaction. It took a couple of attempts to get the texture of the egg right but using the panna cotta means it's the same consistency as a real fried egg. It messes with your mind a bit!"

The Blackmoor Dining Room is hidden away from Leeds city centre, with breath-taking views of the rolling Yorkshire scenery and a minimal menu featuring the finest, locally sourced ingredients, the experience pops up behind a secret door, known only to the most fanatical of foodies, at varying times each week.

Expect the unexpected as you discover the secret centre hidden within the chicken liver pate, be dazzled by the colours of our harissa chicken and Thai rice, then tuck into the signature dish of sweet beans on toast.

James continued: "We pride ourselves on quality at the Blackmoor Dining Room. We're not just a promise on a menu. We deliver on presentation, quality and most importantly, taste. Whilst the evolving restaurant scene is right now all about fads and fashion, we're proud to deliver on the basics well, but with a twist that you'll never forget."

Follow the Blackmoor Dining Room on Instagram [@blackmoordiningroom](#) to keep up to date with weekly opening times and experience this fusion of old and new. And the secret....this is all hidden behind a secret door at the unexpected Moor Allerton Golf Club....but you didn't hear it here!

The Blackmoor Dining Room is now open. Prices start from £7 for a starter and £12 for a main course.

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