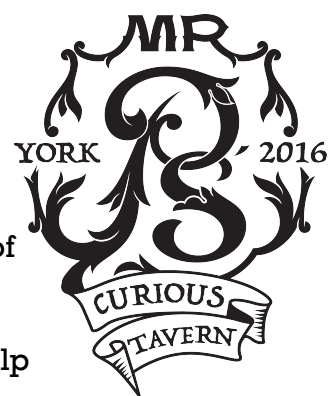


LAMB FEAST

Wednesday 7th November 2018, 7pm for 7.30pm
£40 per person

Our lamb supplier, Richard Hampshire, has reared a flock of Hampshire Down Sheep, now ready for prime eating. We now introduce them as our 'Beast of the Week' for this Lamb Feast Dinner cooked by Jack Wheatley with a little help from his 'friend', Andrew Pern



Menu

Lamb Broth with Laund Farm Sheep's Curd,
Charred Alliums, Crispy Pearl Barley & Cured Beets,
Late Autumn 'Leaves'

Hotpot 'Salad'... Pressed Shoulder with Deep-fried Haggis,
Maris Piper Tattie Puffs, Pickled Neeps, Garden Mint Jellies

A little Shepherd's Pie, Mrs Bell's Ewes Milk Cheese,
Parsley & Bergamot

Hay-baked Hampshire Down Lamb with a Braised Faggot,
Parsnip Purée, Minted Greens, Lamb Fat Roasties

Black Sheep 'Ale Cake' with Rosemary Ice Cream,
Toffee Sauce

71 Low Petergate, York YO1 7HY
T: 01904 521177 – E: info@mrpscurioustavern.co.uk -
www.mrpscurioustavern.co.uk