

SMALL PLATES

Pigs in Ponchos	£5
Red Pepper Ketchup	
Breaded Calamari	£7
Squid Ink Aioli	
Spiced Pumpkin Soup	£5
Chilli, Chestnut & Chocolate	
Forager's Salad	£8/16
Walnut Pesto, Smoked Ricotta, Pine Cream, Fungi	
Home-cured Herring	£8
Dill Pickled Mussels, Cockles, Sour Cream	
Goat's Cheese	£8
Salt Baked Beetroot, Spiced Quince, Hazelnuts	
Potted Wild Boar & Armagnac Parfait	£9
Boozy Agen Prunes, Truffled Brioche	
Corned Beef Fritters	£8
Bar Room Pickles, Duck Egg Salad Cream	
Dressed Whitby Crab	£9
Granny Smith Apple, Salted Pinenuts	
Egg & Soldiers	£9
Duck Egg with Crab Sandwich, Melting Potted Shrimps	

FROM THE BUTCHER'S BLOCK

Bluebird Bakery Artisan Bread	£3.50
Virgin New Season Olive Oil	
Manzanilla Olives	£4
Rutland Farm Coppa	£12
Iberico Aged Acorn-Fed	£18
Charcuterie Plate	£18
Add Iberico	£22
All served with Bread & Cornichons...	
Perfect with added Sherry: Fino, Oloroso, Manzanilla	

BIG PLATES

Mushroom Cobbler	£14
Woodland Mushroom & Black Cheddar Cobbler	
Ox & Ale Risotto	£16
Swaledale Blue, Roast Parsnip, Horseradish	
Gamekeeper's Casserole	£17
Sloe Gin Juices, Honeyed Roots	
Macaroni	£16
Smoked Partridge, Chestnut & Cavolo Nero with Mrs Bell's Blue	
Pig in a Pudding	£14
Yorkshire Pud, Suckling Pig, Suitably Garnished	

For the Curious, but Traditional 3-course Diner

Mr P'S THREES

Choose a Small Plate, a Big Plate (or share a 'For The Table' dish with a friend) & a Pudd £27.50



The Rules: We would encourage you to pick and mix a handful of dishes per diner, to put together your own meal as your appetite, palate and curiosity allow...! The food will flow from the kitchen as its cooking and preparation time dictate.

Enjoy! Mr P - Chef/Director, Andrew Pern

Please notify your Server prior to ordering of any food allergies/dietary requirements or request information.

Keep up to date with what's going on here at Mr P's through our social media! For offers, events or just a little nosey at our foodie pics!
Tweet us @MrPsTavern
Instagram us @mrpscurioustavern
Facebook us @MrPsTavern

FOR THE TABLE ... designed for 2 guests to share!

Swaledale Mutton Hotpot 'Revisited'	£22 for 2
Pickles, Pearl Barley, Potato Whip	
Tandoori Pheasant	£24 for 2
Onion Bhaji, Mango, Curried Peanuts, Sticky Rice	
'Fritto Misto' Breaded Fish	£24 for 2
Sea Bed 'Scraps' with Tartare Mayonnaise, Seashore Vegetables	

RACLETTE (V)

Brioche Door Stop	£6
Rhubarb & Chilli Chutney or Onion Marmalade	
Nachos	£7
Chilli, Spring Onion, Guacamole, Chive Sour Cream	
Truffled Cauliflower	£7
Spiced 'Cheesy' Chips	£8
Curry Mayonnaise	
Salt Baked Scandi Spuds	£8
Add Ham Scraps	£1.50

PUDDS (V)

Hedgerow Rice Pudding	£5
Roast Hazelnut Whip	
Spiced Apple Turnover	£5
Cinnamon Ice Cream	
Dark Chocolate Mousse	£7
Plum Jam, Malt Ice Cream	
Affogato	£6.50
Espresso Ice Cream, Salted Caramel, Pedro Ximenez	

FROM THE DAIRY

Cheese Selection	£14
Endive Salad, Walnut Croutons add a nip of Port	

