

## MR P AT MR P'S

**Wednesday 11th July, 7pm for 7.30pm  
£35 per person**

Andrew Pern, the man responsible for the 'P' in Mr P's will be joining Jack Wheatley and the team in the kitchen to bring a little Star Inn at Harome Michelin-star magic to 71 Low Petergate.

The taster menu-sized dishes are all taken from the A la Carte at Andrew's multi-award winning Harome restaurant, which has remained one of the UK's leading foodie magnets for over two decades

### Menu

**Whitby Lobster Nicoise with 'Mollet' Quail Eggs,**

Anchovy Fritters,  
Black Olive Mayonnaise

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**Grilled Black Pudding with Pan-fried Foie Gras,**

Salad of Pickering Watercress, Apple & Vanilla Chutney,  
Scrumpy Reduction

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**Warm Loin of Swaledale Spring Lamb with 'Yorkshire Salad',**

Haggis Bon Bons, Mint Jellies & Pickles, Raspberry Vinegar

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**Milk 'n' Honey ... Strawberry Sorbet,**

Lavender & Lemon Balm

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**Summer Truffled Baron Bigod 'Brie'**

with Sourdough,  
Mushroom Shavings, Aged Port Jam

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Enjoy a little taste of Parnshire  
Cheers!

Andrew Pern

