

## Mr P at Mr P's: Late Autumn Dinner

Wednesday 6<sup>th</sup> November 2019, 7pm

Andrew Pern revisits some of the flavours from his first book, 'Black Pudding & Foie Gras' and updates some of the warming seasonal dishes from his classic Michelin-starred Star Inn at Harome Menus.



5-Course Tasting Menu - £39.50 per Person

Gammon, Egg 'n' Pineapple...

Pressed Ham Knuckle Terrine with Fried Harome Quail Egg,  
Spiced Pineapple Pickle, Mustard Seed Dressing

~

Spiced Whitby Crab 'Scotch Egg' with Mushy Green Peas,  
Dublin Bay Prawn Gravy

~

Ale-braised Shin of Yorkshire Shorthorn Beef with Pan-roast Tail Fillet,  
Horseradish Risotto, Stockpot Carrots, Yorkshire Brewery Juices

~

Caramelised Rice Pudding with Ampleforth Apple Brandy,  
Boozy Prunes & Baked Cats' Tongues

~

Toasted Rarebit, Bonfire Chutney, Pickled Onions

Advance booking highly recommended

Mr P's Curious Tavern, 71 Low Petergate, York YO1 7HY  
T: 01904 521177 – E: [info@mrpscurioustavern.co.uk](mailto:info@mrpscurioustavern.co.uk)