

SMALL PLATES

Brioche Door Stop	£5
Raclette Cheese with Cranberry & Clementine Relish	
Camembert Fritters	£5
Mulled Wine Mayonnaise	
Pigs In Blankets	£5
Mustard Mayonnaise	
Bubble & Squeak Soup	£5
Black Truffle, Potato Whip	
Breaded Calamari	£6
Squid Ink Aioli	
Festive Fruits, Roots and Shoots	£6
Salad of Seasonal Fruits & Vegetables	
Diddy Dog	£6
Sour Sprouts, Stilton Mayonnaise, Crispy Onions, Brioche Bun	
Winter Green & Juniper Risotto	£7
Crispy Quail Egg, Salted Pine Nuts	
Pine Roast Mackerel 'Cooked Over Hot Coals'	£7
Spiced Quince, Horseradish & Pumpernickel	
Venison Chilli Taco	£7
Dark Chocolate, Scallions, Sour Cream, Crispy Rice	
Black Treacle Cured Salmon Skewers	£7
'Sushi', Melon, Crispy Kale & Ginger	
Potted Goose Royale	£8
Mulled Pear, Panettone	
Pigeon & Foie Gras Pie	£8
Burnt Cabbage & Mead	
Smoked Pheasant 'Scotch Egg'	£8
Chestnut Mushroom Velouté, Roast Chestnuts	

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

Little P's Menu Available please ask your server for more details



The Rules: We would encourage you to pick and mix a handful of dishes per diner from the selection of small plates we offer, 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

FROM THE BUTCHER'S BLOCK

Via Vecchia Artisan Bread	£3.50	
Virgin New Season Olive Oil		
Manzanilla Olives	£4	
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		

FROM THE DAIRY

Port-Fed Colston Bassett Stilton	£7
Boozy Fruit Cake, Festive Frills	
Cheese Selection	£14
Endive Salad, Walnut Croutons	
add a nip of Port	£18

SPUDS 'N' THAT

Sticky Roots with Cloves & Bay	£6
Spiced 'Cheesy' Chips	£6
Curry Mayonnaise	
Salt Baked Sage & Onion Spuds	£6

BIG PLATES

Pig in a Pudding	£10
Yorkshire Pud, Slow Roast Pork, Suitably Garnished	
Tandoori Spiced Cauliflower	£10
Onion Bhaji, Mango, Raisins, Coconut Rice, Coriander	
Rotisserie Honey Roast Ham	£24
Braised Red Cabbage, Old English Piccalilli, Brioche Bread Sauce	
Sirloin of Spiced Beef	£28
Roast Plums, Radish Slaw, Pink Pepper, Pistachio	

PUDDS

Forgotten Fruit Crumble	£5
Figgly Pudding Ice Cream	
Eggnog Burnt Cream	£5
Cinnamon Soldiers	
Dark Chocolate, Pear & Hazelnut Trifle ...	£5
Affogato	£6.50
Marzipan Ice Cream, Candied Walnuts, Coffee Liqueur	
Fancy some...Smore.?	£8
Cookie, Milk Chocolate & Marshmallow Bake	

Mulled Wine & Mince Pie £5

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