



The Rules:
We would encourage you 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.

BUTCHER'S BLOCK

Mr P's Charcuterie Plate £18
Add Iberico £22
Board of Serrano £15
Board of Iberico. £18

FROMAGE

All suitably Garnished: 'Two Chefs' Chutney, Figs, Grapes, Crackers

Admiral Collingwood £5
Golden Cross £6
Yorkshire Blue £6
Harrogate Blue £6
Wensleydale £5

SIDES

Via Vecchia Artisan Bread £3.50
Manzanilla Olives £4
Truffled Cauliflower Cheese £5
Salt and Pepper Fries/Curry Mayonnaise £6
Szechuan Devilled Chicken Wings £6
Honey Mustard Pigs in Blankets £6
Breaded Calamari/ Seaweed Mayo. £9

Take a culinary journey through the world of Mr P's
'TASTE BY SURPRISE'

Small Plates, a Charcuterie Board &

2 Glasses of Pernesie Wine
£70 for 2 people



SMALL PLATES & SNACKS

Lindisfarne Oysters £3 Each
Elderberry & Shallot Vinegar

Soup of Jerusalem Artichoke £5
Blue, Cracked & Salted Hazelnuts

Black Pudding Scotch Egg £6
Sage & Apple Sauce.

Montgomery Cheddar Rarebit £6
Henderson's Relish
Add Bacon £2

Risotto of Harome Beetroot £7
Lovage, Yellison Goats Curd

Devilled Lamb Kidneys on Toast £8
Rosemary Fried Egg

Wild Mushroom Macaroni. £8
Braised Chestnuts & Cavolo Nero

North Sea "Vol au Vent". £9
Lobster Bisque, Marsh Samphire

Smoked Haddock Fish Finger Sandwich £9
Tartare Hollandaise, Preserved Lemon

Harissa Roasted Cauliflower Tagine £9
Sultanas, Chickpeas & Harome Honey

Oak-Smoked Scottish Salmon £10
Traditionally Garnished, Brown Shrimp Crumpets

Harome Shot Venison "Chilli Con Carne" Taco £12
Guacamole, Scallions, Sour Cream.

Partridge & Duck Liver Pie £12
BBQed Cabbage, Roasted Pear & Xante

Rotisserie Baby Gammon £13
Char Sui, Sweet & Sour Pineapple, Lemon Grass and Pumpkin Puree

Pan Fried King Scallops £14
Black Treacle Bacon, Parsnip Puree, Apple & Vanilla

"Two Chefs' Braised Beef Short-Rib £15
"Stump" Mash, Shallot Rings & Tarragon



SHARING BOARDS

Half a Yard; plenty for 2 to share!

Gardener's Platter. £25

A Medley of our Vegetarian Options

Spanish Platter £25

Chorizo, Lomo, Piquillo Peppers, Calamari, Manzanilla Olives, Manchego, Bread & Olive Oil

Add Iberico £5

Perfect with Estrella Damm Inedit Beer

Charcuterie & Cheese £35

Selection of Salamis, Cured Hams, Cheeses, Pickles & Preserves, Candied Walnuts, Bread & Olive Oil, Crackers.

Perfect with a glass of Sherry

Fishmonger's Platter £45

Hot and Cold Oak Smoked Salmon, Prawn Salad, Curried Crab, Mussels, Crevettes, Oysters, Samphire & Charred Lemon

Perfect with Pernesie White Reserve

Butcher's Platter £50

Beef Sliders, Diddy Dogs, Chicken Wings, '4oz' Fillet, Baby Back Ribs, Chicken Liver Parfait, Fries & Aioli

Perfect with Pernesie Malbec



PUDDS

Everyday's a Sundae £6

Hedgerow Fruits Puree, Fresh Brambles, Blackberry Meringues & Sorbet

Fig & Date Fool. £6

Salted Caramel & Almonds

Affogato £6.50

Ginger Caramel, Red Leg Rum

Bonfire Night Upside Down Cheesecake £6

Apples, Cinder Toffee & Liqueur Ice-Cream

