

SAMPLE MENU

SMALL PLATES & SNACKS

Lindisfarne Oysters £2 each
Lime & Chilli

Nachos £5
Guacamole, Salsa, Spicy Cheese Sauce

Black Pudding Bon Bons £6
Wholegrain Mustard Mayonnaise

Szechuan Chicken Wings £6
Deville Sauce

Garden Salad £6
Rainbow Beetroots, Radicchio, Walnuts &
Yorkshire Blue Cheese

Risotto of Fresh Saffron £7
Red Peppers, Toasted Pinenuts, Sheep's Curd

Baked Ratatouille £7
Basil, Buffalo Mozzarella

Garlic & Rosemary Roasted Crevettes £7
Heirloom Tomatoes, Fennel Stem Mayonnaise

Curried Whitby Crab £9
Peanut Granola, Granny Smith & Spiced Sultanas

Madras Cod Cheek 'Bites' £11
Fennel Seed Poppadom, Mango Chutney

Pan Fried King Scallops £11
Baby Fennel, Preserved Lemon & Sweet Cicely

Fillet of Beef £12
Celeriac & Horseradish Puree, Confit Shallot & Jus

North Sea Lobster & Prawn Taco £13
BBQ Corn, Guacamole

**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 nose at our foodie pics!**

Facebook or Tweet us @MrPsTavern

Instagram us @mrpscurostavern



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

Cure Beersticks £3 each or £2 with a Guest Ale
Firecracker or Game or Columbian Chorizo

Via Vecchia Artisan Bread £3.50

Manzanilla Olives £4

Charcuterie Plate £18

Add Iberico £22

Board of Iberico £18

SPUDS 'N' THAT

Tempura Broccoli £5
Chilli and Pine Nuts

Spiced 'Cheesy' Chips £6
Curry Mayonnaise

Heirloom Heritage Tomato Salad £4
Yorkshire Fettle

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

'TASTE BY SURPRISE'

7 Small Plates, a Charcuterie Board &
2 Glasses of Parnshire Wine

£70 for 2 people

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

SHARING BOARDS

Half a Yard; plenty for 2 to share!

Gardener's Platter £25
Chef's Choice

Spanish Platter £25
Chorizo, Iberico, Piquillo Peppers, Calamari,
Manzanilla Olives, Manchego, Bread & Olive Oil
Perfect with Estrella Damm Inedit Beer

Charcuterie & Cheese Sharer £35
Selection of Salamis, Cured Hams, Cheeses, Pickles &
Preserves, Candied Walnuts, Bread & Olive Oil
Perfect with Fino or Manzanilla Sherry

Fishmonger's Platter £45
'Chunky' Salmon Pot, Prawn Salad, Curried Crab,
Mussels, Crevettes, Oysters, Samphire &
Charred Lemon
Perfect with Parnshire White Reserve

Butcher's Platter £50
Beef Sliders, Diddy Dogs, Chicken Wings,
'4oz' Fillet, Baby Back Ribs, Chicken Liver Parfait, Ham
Hock Terrine, Fries & Aioli
Perfect with Parnshire Malbec

FROM THE DAIRY

Cheese Selection £8 half board
..... £15 full board
Suitably Garnished. Perfect with a nip of Port

PUDDS

Every Day's a Sundae £5
Strawberry Puree, Elderflower Chantilly, Meringue &
Garden Mint

Affogato £6.50
Salted Caramel Ice Cream, Boozy Raisins, PX Sherry

Lemon Posset £5
Blood Orange Puree

'Strawberries & Cream' Cheesecake £5
Summer Berry, Coulis

Every Thursday we have Live Music!

from Local Artists from 7.30pm and 9.30pm!