



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

NIBBLES

Smoked Nuts & Beans £3
Bluebird Bakery Artisan Bread,
Virgin New Season Olive Oil £3.50
Gordal Olives £4
Shellfish Crackers, Guacamole £4
Calamari, Seaweed Salad Cream £6
Harrogate Blue Nachos, Chive Sour Cream £4

FROM THE BUTCHER'S BLOCK

Noix de Jambon £9
Jamon de Serrano £9
Coppa £12
Jamon de Bayonne £10
Iberico Aged Acorn-Fed £18
Charcuterie Plate £18 ...add Iberico £22
All served with Bread & Cornichons...
Perfect with added Sherry:
Manzanilla, 'Barbiana' Rodriguez La-Cave
Fino, La Ina Jerez
Oloroso Rio Viejo, All 100ml/£5.50
Or why not try a tripple of all three? £7.50

SNACKS & ODDITIES

White Onion & Wild Garlic Soup,
Montgomery Cheddar & Onion Pasty £6
Croque M'Lad... Ham, Comté, Quail Eggs £5
Croque M'Lass... Smoked Salmon, Comté, Quail Eggs £6
'Tinned' Tuna Belly Tartare, Melon & Taramasalata £7
Seaside Pickled Cockles, Mussels & Oak-roast Salmon,
Marsh Samphire, Sour Cream & Caviar £7
'Moorland Monster' Macaroni, Spring Onion,
English Mustard, Hazelnut, Lovage Crust £7
'Berkswell Brûlée', Potted Asparagus 'Soldiers',
Cep Ketchup £8
English Lobster & Smoked Sweetcorn Taco,
Avocado & Pinenuts £9
Potted Confit Duck, 'Fruit & Nut', Toasted Brioche,
Truffle Honey £9
Strasbourg 'Haute Dog', Spring Cabbage & Serrano
Coleslaw, Mustard Mayonnaise, Brioche Bun £9
Hereford Beef 'Raw Hide', Spam Fritters,
Shandy Bass Jelly, Horseradish Ice Cream £9
Slow-cooked Spring Lamb Slider, Sheep's Curd,
Sour Cabbage, Wild Garlic Pesto £9
Old Spot Pig, Boudin Noir, Fennel,
Granny Smith Apple, Scratchings £12
Malbec-braised Ox Cheek, 'Gaucho' Beans,
Chimichurri £14

FOR THE TABLE... serves 2 guests amply; 4 scantily!

Spiced Chicken...
Free Range Nidderdale Tandoori Chicken,
Onion Bhajis, Raisins, Peanuts & Mango £22
Piggy in the Middle: Loin, Sausage Rolls, Boudin Noir,
Granny Smith Apple & Scrumpy Gravy £28
'10oz' Black 'n' Blue Beef Fillet Steak, Garlic-buttered
Crevettes, Pickled Onions, Squid Ink Aioli £34

ALLOTMENT

Buttered Jersey Royals, Chive Sour Cream £4.50
Purple Sprouting Broccoli, Red Chilli,
Pinenuts & Lishman's Salami £4.50
Zebra Tomato Salad, Watermelon, Burrata,
Black Pepper £7
Star Inn Garden Mixed Salad £4

FROM THE DAIRY

Fromage du jour, see specials
Cheese Selection, Endive Salad,
Walnut Croutons £14 add a nip of Port £18

PUDDS

Hot Chocolate Mousse, Cherry & Almonds £6
Affogato... Espresso Ice Cream,
Salted Caramel, Pedro Ximenez £5
Egg 'n' Toast Saint Clements... £6
Caribbean Queen... Pineapple with
Coconut Fluff, Sugared Bits £6

Feed your curiosity with a
'Taste by Surprise'
8 Plates... £70 for two people.
Let us take you on a culinary journey
through the world of Mr P's!
This includes a glass of perfectly
paired wine,
Then to finish a tea or coffee with our
delicious Homemade Treats.
Available all day Monday - Friday

Speak to one of our lovely team members about
Today's Specials, including our famous
'Beast of the Week' & 'Meat n Two Veg'

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