



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

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

## NIBBLES

**Smoked Almonds** £3

**Bombay Mix** £3

**Tom Yum Mix** £3

**Bluebird Bakery Artisan Bread,**

Virgin New Season Olive Oil £3.50

**Manzanilla Olives** £4

**Shellfish Crackers,** Guacamole £4

**Harrogate Blue Nachos,** Chive Sour Cream £4

**Crispy Artichoke Fritters,** Hummus £6

## FROM THE BUTCHER'S BLOCK

**Jamon de Bayonne** £10

**Jamon De Serrano** £12

**Iberico Aged Acorn-Fed** £18

**Charcuterie Plate** £18 ...add Iberico £22

All served with Bread & Cornichons...

Perfect with added Sherry:

**Fino, Oloroso, Manzanilla,** All 100ml/£5.50

Or why not try a tipple of three? £7.50

## SAMPLE MENU

### SNACKS & ODDITIES

**Green Pea and Mint Soup,** Ginger Ale, Bergamot and Garden Herb Crouton £7

**Calamari,** Seaweed Salad Cream £7

**Pickled Cockles, Mussels & Oak-roast Salmon,**

Marsh Samphire, Sour Cream & Caviar £7

**'Yorkshire Blue' Macaroni,** Spring Onion,

English Mustard, Hazelnut, Lovage Crust £7

**Cured Sea Trout,** Ras El Hanout, Couscous Noir,

Watermelon, Broad Beans £9

**Chicken Liver Parfait,** 'Goosegog' Jam, Bird Feed,

Honeycomb, Truffle Toast £9

**Strasburg 'Haute Dog',** Spring Cabbage & Serrano

Coleslaw, Mustard Mayonnaise, Brioche Bun £9

**Dressed Whitby Crab,** Peanut, Cucumber,

Curry, Mango £9

**Slow Cooked Yorkshire Wolds Duck Slider,** Scallions

Charred Gem, Apricot Marmalade £9

**English Lobster & Smoked Sweetcorn Taco,**

Avocado & Pinenuts £12

**BBQ Octopus with Iberico Lardo,** Tomato Tartare,

Cracked Hazelnuts, Dill £12

**Slow Cooked Yorkshire Heritage Beef Short Rib,**

White Onion, Barbecued Corn, Garlic Scape £16

## 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

## ALLOTMENT

**Heritage Tomato Salad,** Watermelon, Burrata, Charred Olive Bread £7

**Soused Young Vegetables,** Summer Truffle, Roasted Oats, Fresh Ricotta £8

**Courgette en Fleur,** Sheeps Curd, Summer Vegetables, Red Pepper Ketchup, £8

## FROM THE DAIRY

**Fromage du jour,** see specials

**Cheese Selection,** Endive Salad,

Walnut Croutons £14 add a nip of Port £18

## RACLETTE

**Door Stop Brioche** with Landlord Chutney,

Piccalilli or Orchard Apple Chutney £6

**Salt Baked Scandi Spuds** £8

Add Ham Scraps £1.50

**Truffled Cauliflower** £7

**BBQ Aubergine** £8

## PUDDS

**Mr P's Chocolate Orange Mousse,**

Orange Sorbet, 100's 'n' 1000's £7

**Egg 'n' Toast Saint Clements...** £6

**Tropical Fruit Salad Vanilla Yoghurt,**

Pineapple Punch, Passion Fruit Sorbet £6

**Affogato...** Espresso Ice Cream,

Salted Caramel, Pedro Ximenez £6.50

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