

MR SMITH AT MR P'S

Wednesday 21st November 2018, 7pm for 7.30pm

£35 per person

Stephen Smith, Chef Director of the Michelin-starred Star Inn at Harome for the past decade joins Jack Wheatley and the team in the kitchen to bring some seasonal Star Inn magic to 71 Low Petergate.

Stephen works alongside Andrew Pern to develop new dishes for The Star Inn and this menu of taster menu-sized dishes is a great example of the current Harome cooking style.

Menu

Lincolnshire Smoked Eel Burger

with Hot Mustard & Pickering Watercress

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Ryedale Foraged Mushroom Broth

with Pickled Beets, Hedgerow Herb Taco

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Whitby Crab

Fermented Black Radish Open Raviolo,
Lovage & Dashi

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Rievaulx Shot Red Legged Partridge

with Autumn Truffle Bread & Butter Pudding,
Spiced Raisin Purée, Pickled Orange,
Sauce Albufera, Fresh Nutmeg

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Roast Hazelnut & White Chocolate Parfait

With Burnt Honey & Orchard Apple

Enjoy a little taste of autumnal Pernshire

Cheers!