

YORKSHIRE DAY

6 COURSE TASTING MENU



Tomato, cucumber, marfona potatoes, goat curd,
garlic croutons, treacle vinegar, pea shoots
(Dios baco, Manzanilla sherry)

Whitby crab cakes, rhubarb chutney
(Petit Chablis, Domaine du Colombier)

North sea cod, curried cauliflower
(York Brewery, Guzzler or Riesling, Margaret River, Allegory)

Roast lamb belly, runner beans
(Black Sheep, Best Bitter or Pinot Noir, Mount Hector, Matahiwi Estate)

Venison loin, carrots & beetroots
(Botega Atamisque, Cabernet Franc)

Strawberries, raspberries, meringue, cinder toffee, honey yoghurt
(Deakin Estate, Moscato)

Parkin & Yorkshire tea

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