



TUESDAY 19TH MARCH

**A MICHELIN STAR TASTE OF YORKSHIRE
WITH
ANDREW PERN & THE PHEASANT TEAM**

**WILD GARLIC 'ESPRESSO' WITH WHITBY LOBSTER,
LAUND FARM SHEEP'S CURD, CRACKED HAZELNUTS,
BLACK TRUFFLE**

Reserve White, Vondeling, Voor Paardedberg, South Africa

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**PAN-FRIED FOIE GRAS 'TOAD IN THE HOLE', SWEET ONIONS,
DARK BONE AND TWO CHEFS BEE GRAVY
*Macon-Villages, Stephane Brocard, Burgundy***

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**FILLET OF YORKSHIRE VEAL WITH
A SHALLOW-FRIED SMOKED EEL CROQUETTE,
PICCALILLI, ONION PURÉE, SHERRIED JUICES
*Pinot Noir, Stephane Brocard, Burgundy***

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**YORKSHIRE RHUBARB AND WHITE CHOCOLATE
'UPSIDE DOWN' CHEESECAKE, PARKIN CRUMB,
STEM GINGER ICE CREAM
*Royal Tokaji, Late Harvest***

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**MRS BELL'S EWE'S MILK BLUE CHEESE WITH
AGED PORT WINE 'JAM', FIG 'N' HAROME HONEY FLAPJACK,
CELERY CRESS
*Berry Brother's St James Reserve Port***

**£75 PER PERSON
£95 PER PERSON WITH WINE SELECTION**