YORK MINSTER
REFECTORY

JANUARY TASTING MENU

2nd – 31st January

Available Monday to Saturday 12-3pm & 5-9pm
*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp

Whiskey Smoked Salmon 'Sandwich'
Seeded Loaf, Horseradish Sour Cream, Old Tom Cucumber, Dill

Spiced Red Cabbage Velouté
A Little Mushroom 'Pastry', Sage, Wholegrain Mustard Cream

Beer Battered Pollack 'Scampi'
Gherkin, Parsley & Maris Piper Whip, Peas & Coastal Pickings, Curried 'Scraps'

Yorkshire Pork Loin & Pie
Roasted Onions, Pickled Blackberry Sauce

Lemon Meringue
Lemon Curd, Torched Meringue, Biscuit

Dark Chocolate Fondant
Malted Milk Ice Cream, Poached Pear

Sweet Treats
Blood Orange & Beetroot Pâte de Fruit, Fennel Sugar
Whitby Rum & Raisin Fudge

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill