

YORK MINSTER
REFECTORY



MAY TASTING MENU

1st- 30th May

Available Monday to Saturday 12-3pm & 5-9pm

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



Isle of Wight Tomato Arancino
Romesco, Basil, Black Garlic
La Segreta, Grillo, Sicily, Italy 75ml

Sesame Chicken 'Bun'
Garden Pea & Lemongrass Velouté, Chilli & Spring Onion Salad,
Coriander Seedlings
Bon Courage, Gewürztraminer, Western Cape, South Africa 100ml

Jersey Royal Jacket
Coronation Crab, Flaked Almond, Sweet 'n' Sour Raisin, 'Caviar'
Triplepunkt, Riesling, Eden Valley, Australia 100ml

Loin of Yorkshire Pork
Glazed Rib, Charred Hispi, Bubble 'n' Squeak Gnocchi,
Wild Garlic Pesto, Pommery Mustard
Fontanafredda, Barbera, Piemonte, Italy 100ml

Baron Bigod
Yorkshire Parkin, Carrot & Apricot Chutney, Truffled York Bee Honey
Grahams Fine White Port, Portugal 50ml

Buttermilk Cake
Elderflower Cream, Outdoor Grown Yorkshire Rhubarb, Meringue
Azienda Agricola Negro, Birbett Brachetto, Piemonte, Italy 50ml

'B.F.G'
Black Cherry Pâte de Fruit, 64 % Dark Chocolate Fudge