

YORK MINSTER
REFECTORY



JUNE TASTING MENU

1st- 30th June

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

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



House Cured Trout 'Éclair'

Buttermilk, Horseradish, Chive, Roe, Charred Corn 'Custard'
Planeta Brut Metodo, Sicily, Italy 75ml

Yorkshire Wolds Chicken & Crayfish 'Sausage'

Isle of Wight Tomatoes, Smoked Lobster Ketchup, Capers,
Coastal Pickings
Bon Courage, Gewürztraminer, Western Cape, South Africa 100ml

'Mollet' Burford Brown Hen's Egg

Radish & Summer Shoots Salad, Garden Pea & Broad Bean Dressing
Summerhouse, Sauvignon Blanc, Marlborough, New Zealand 100ml

Hazy Cider Braised Pork Belly

Pickled Apple, Roast Celeriac, Sauce Robert, Pork 'Quaver'
Fontanafredda, Barberra, Piemonte, Italy 125ml

Old Winchester Doughnut

Green Tomato Chutney, Smoked Paprika
Grahams 10 Year Tawny Port, Portugal 50ml

Noalya Madagascan 70% Chocolate Cremeux

Cherries, Estate Dairy Yoghurt
Azienda Agricola Negro, Birbett Brachetto, Piemonte, Italy 50ml

Strawberries & Cream

Strawberry Pate de Fruit, Vanilla Sugar, Rodda's Clotted Cream Fudge