YORK MINSTER
REFECTORY

NOVEMBER BEST OF TASTING MENU

1st- 30th November

A Round Up of Our Favourite Dishes From
This Years Tasting Menus...

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

7-Courses £49pp
Wine Pairing £40pp

June... House Cured Trout 'Éclair'
Buttermilk, Horseradish, Chive, Roe, Charred Corn 'Custard'
Grand Augustin Brut, Ugni Blanc, Vin de France 100ml

May... Sesame Chicken 'Bun'
Garden Pea & Lemongrass Velouté, Chilli & Spring Onion Salad,
Coriander Seedlings
Triplepunkt, Riesling, Eden Valley, Australia 100ml

September... Charred Lions Mane Mushroom
Egg Yolk, Baby Watercress, Turnip, Butter Sauce
Are You Game? Pinot Noir, Victoria, Australia, 125ml125ml

May... Loin of Yorkshire Pork
Glazed Rib, Charred Hispi, Bubble 'n' Squeak, 'Gnocchi', Herb Pesto,
Pommery Mustard
Fontanafredda Briccotondo, Barbera, Piedmont, Italy 125ml

March... Yorkshire Rarebit Tart
Leek & Thyme 'Jam', Crispy Onions, Chives
Summerhouse, Sauvignon Blanc, Marlborough, New Zealand 100ml

September... Gianduja Chocolate Cake
Noalya Dark Chocolate Ganache, Chocolate & Guinness Ice Cream
Grahams 10 Year Tawny Port, Portugal 50ml

October... Orchard Crumble
Apple & Pear Pâte de Fruit, Vanilla Sugar, Crumble & Custard 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