YORK MINSTER
REFECTORY

NOVEMBER BEST OF VEGAN 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... Chargrilled Flatbread
Tahini Coconut Yoghurt, Pickled 'Slaw, Smacked Cucumber, Jalapeno, Pomegranate, Coriander

May... Garden Pea & Lemongrass Velouté
Chilli & Spring Onion Salad, Coriander Seedlings

September... Charred Lions Mane Mushroom
Baby Watercress, Turnip, Sauce

October... Red Wine Braised Beetroot
Puy Lentils, Sweet 'n' Sour Brambles, Green Peppercorn

March... Leek & Thyme Jam
Leek & Thyme 'Jam', Crispy Onions, Chives, Sourdough

October... Chilled Almond Rice Pudding
Vanilla & Maple Pear, Pecan Brittle, Pear & Cinnamon Sorbet

October... Sweet Treat
Apple & Pear Pâte de Fruit, Vanilla Sugar

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