

# Per Pre-Theatre Мепи Регѕоп £ Two Courses 31 Three Courses

#### Starter

#### Smoked Ham Fritter & Apricot Mustard

A mixture of slowly cooked smoked Yorkshire ham hock and fresh parsley, breadcrumbed and fried until crisp and tender, with a fruity apricot mustard and a shallot and parsley salad dressed with pickled mustard seeds

# Leek & Potato Soup | п, va, af

A pressing of poached leeks and seaweed, confit garlic curd cheese, sat in a rich sauce of charlotte potato and caramelised yeast, with a leek top dressing and garlic crisps

#### Маіп

## Confit Of Yorkshire Duck & Puy Lentils | qf

Slowly confit leg of Thirkleby duck, roasted until crisp. Sat on Puy lentils, slowly cooked with smoked pork belly, mirepoix of vegetables and white wine. Served with a salad of shallot and parsley dressed with pickled mustard seeds

#### Pumpkin Pithivier & Pickled Walпut | п, vq, qf

Layers of delica pumpkin, sage and celeriac cooked with plant-based cream and garlic, wrapped in puff pastry. Served with pickled walnuts and a caramelised onion sauce

## Dessert

#### Chocolate Tart | va

Made from organic, single origin Mayan Red chocolate in a used coffee pastry case served with a crème fraîche and cherry blossom sorbet

# Ритркіп Ріе & Ice Cream | п, qf

A freshly baked tart of pumpkin jam, pumpkin seed frangipane, pumpkin seed oil ice cream and crème anglaise made from toasted pumpkin seed praline

v – vegetarian, vg – vegan, vgo – vegan option, qf – gluten-free, qfo – gluten free option, n – contains nuts, Please speak to your server if you have any allergies and we will try and accommodate where possible.

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