Harpurs BISTRO

LATE WINTER BRITISH KITCHEN

PREPARED AND PRESENTED
BY CHEF MATTEO FRAU AND OUR LEVEL ONE STUDENTS

STARTERS

Pressed ham hock and parsley terrine
pickled shallots, celeriac remoulade, toasted sourdough

Roasted Jerusalem artichoke velouté
hazelnut, brown butter, chives

MAINS

Slow-braised beef cheek
creamed potato, glazed carrots, red wine jus

Pan-roasted hake
leek and potato stew, mussel velouté

DESSERTS

Forced rhubarb
set vanilla custard, oat crumb

Baked apple and almond pudding
crème fraîche

£15 per person