THE OLD LIQUOR STORE PRESENTS
MEET THE CHEFS MENU - SOUS CHEF, JACK WHEATLEY
THURSDAY 29TH OCTOBER, 6:30PM

JOIN US FOR AN INCREDIBLE EVENING MENU CURATED BY OUR TALENTED SOUS CHEF, JACK WHEATLEY. ENJOY A VARIETY OF DISHES INSPIRED BY THE KITCHENS HE'S WORKED IN ACROSS THE YEARS!

£79 PER PERSON, INCLUDING DRINKS PAIRINGS FOR EACH COURSE

"BREAKFAST" - ***Kitchen One, The University of York***

FULL ENGLISH HASH BRICK, RED SAUCE, BROWN SAUCE, FRIED QUAIL'S EGG

SERVED WITH A "BREW" (COCKTAIL)

"LUNCH IN MARSEILLE" - ***Kitchen Two, Meltons 2***

BOUILLABAISE - STEAMED SOLE, MUSSELS, ROASTED COD, CONFIT RATTE POTATO, NORI BUTTERED LEEKS, SEA VEGETABLES, SAFFRON ROUILLE, RED PEPPER

PASTIS & ORANGE

"A PROPER PIE & A PINT" - ***Kitchen Three, The Star Inn***

STOUT BRAISED VENISON HAUNCH PIE, BORDELAISE SAUCE, BUTTERED SAVOY CABBAGE

'ALF A PINT OF GUINNESS

"ITALIAN BEGINNINGS" - ***Kitchen Four, The Old Liquor Store***

PROSCIUTTO ROLLED PORK LOIN, BAROLO BRAISED CHEEK, PULLED SHOULDER & SMOKED SCAMORZA PANZAROTTI, CRACKLING, CARAMELISED CAULIFLOWER, WHOLEGRAIN CREAM

BAROLO, PIEDMONT, ITALY

"OFF T' ME NAN'S" - ***Kitchen Five, Jack's Nan's House***

BOURBON VANILLA SLICE, STRAWBERRY JAM

KIR ROYALE

PETIT FOURS

LIMONCELLO WINE GUMS, SEA SALTED CARAMEL & WHITE CHOCOLATE HOB NOBS

AFTER EIGHT SHOT & LIMONCELLO SOUR SHOT

The OLD LIQUOR STORE

DUE TO THE NATURE OF THE EVENT WE WILL NOT BE ABLE TO CATER FOR ANY ALLERGIES OR INTOLERANCES. SORRY FOR ANY INCONVENIENCE CAUSED.