



## Sample Tasting Menu

*\*Optional Beverage Pairing*

### Snacks

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#### Trout Nori Wasabi

*\*Les Terrasses Rosé 2019, (Ardeche France)*

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#### Crab Tomato Ponzu

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#### Jerusalem Artichoke Yellison

*\*Akemi Viura 2018, (Rioja Spain)*

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#### Monkfish Apple Dashi

*\* Bullsh\*t! Drink a Real Grauburgunder!  
2020 (Pfalz, Germany)*

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#### Mackerel Oak Smoked

*\*Shiraume Ginjo Umeshu, Plum Sake  
(Akashi-Tai Japan)*

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#### Deer Beetroot Elderberry

*\*Aguijón de Abeja Bonarda 2018  
(Catamarca Province, Argentina)*

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*\*Granita*

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#### Milk Honey

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#### Chocolate Hazelnut Salted Caramel

*\*Graham's 10 year Tawny Port (Douro, Portugal)*

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#### Bramble Ewe's Milk Sweet Cicely

*\*Schloss Lieser Riesling Kabinett 2018  
(Mosel, Germany)*

**“12<sup>th</sup> Century Inn,  
....21<sup>st</sup> Century Restaurant”**

### Gift Ideas

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The Hare Restaurant, Scawton, Nr Thirsk YO72HG

T:01845 59 77 69 [liz@thehare-inn.com](mailto:liz@thehare-inn.com)