

APERITIFS

Louis Roederer Brut Premier
Champagne, France 125ml 11.00

Ayala Brut Majeur
Champagne, France 125ml 9.50

Le Grande Fizz 12.00

Hendricks Basil Smash 10.00

NIBBLES & BREAD

Freshly baked Dumouchel of
Garforth breads (v) Wensleydale
butter and a few 'bits & bobs' 3.95

Our marinated
Greek olives (v) 3.95

Paganum's Yorkshire chorizo,
tomato sauce, 'dippin bread' 3.95

Smoked Yorkshire halloumi and
sun dried tomato risotto balls,
wild garlic mayonnaise (v) 4.50

Cryer & Stott apple and
Wensleydale pork pie,
Henderson's relish 4.00

Salt & pepper calamari
sweet chilli mayonnaise 4.50

SHARING PLATES

Fishmonger

Oak smoked salmon, prawn Marie rose, salt
and pepper squid, Thwaites beer battered haddock
bites, lemon, tartare sauce, wholegrain bread 15.95

Butcher

Lishmans of Ilkley charcuterie, air dried ham,
apple and Wensleydale pork pie, dressed leaves,
piccalilli, wholegrain bread 15.95

APPETISERS & SALADS

Today's freshly made soup
served at your table
'wi summat savoury' (v) 5.25

Tempura tiger prawns, chilli
dipping sauce, charred lime
x5 10.95
x9 19.50

Thyme & garlic baked flat
capper brie, local artisan
chutney, dipping bread (v) 8.75

Char-grilled Collingham asparagus,
Woodall's air dried ham, tarragon
hollandaise 8.75

Crispy duck salad, bok choy,
scallions, radish, cucumber,
ginger, hoi sin dressing starter 8.75
main 15.50

✓ Gavi de Gavi, Italy 2006 6.85

Broccoli and Harrogate blue
cheese soufflé, cheese puff,
fruit chutney (allow 15 minutes
cooking time) 8.50

Summer Caesar salad, oak
smoked chicken, summer
vegetables and leaves, crispy
croutons, creamy dressing 8.25

Risotto of Spring Greens,
wild garlic, Yorkshire fine
fettle (v) 7.50



FISH & SHELLFISH

Thwaites 'Original' beer
battered haddock sea
skin on chips,
tartare sauce, Yorkshire caviar 15.00

Tiger prawn linguine
tomato and garlic sauce,
Paganum chorizo, fresh basil,
courgette ribbons 17.95
✓ Hamilton Russell
Chardonnay, South Africa 2016 8.25

Pan seared fillet of line
caught sea bass, baby gem,
pancetta gnocchi, lemon
butter sauce 18.50

BEST OF THE SEASON

Holme Farm venison haunch
spring green risotto, Leeds
pecorino and pine nut
salsa verde 19.95

✓ Chateau Loudenne,
France 2010 8.00

Spiced tofu and vegetable
masala, homemade masala
sauce, cardamom rice,
baby vegetables, grilled
chapati (vegan) 13.95

Pan roasted Yorkshire Lamb,
lyonnaise potatoes, pea and mint
purée, our own garden herbs,
redcurrant jus 19.95

Spring green vegetable risotto,
peas, broad beans, spinach,
wild garlic, Yorkshire fine
fettle cheese (v) 13.95
Add char-grilled chicken 17.95



EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle.
Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Prices include VAT at current rate - service at your discretion. Allergen Information... we really want you to enjoy your meal
with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

CHAR-GRILL

Our Beef is aged for 28 days and is sourced from local farms.
All grills served with vine roasted tomatoes and skin on fries.

Sirloin steak 6oz	20.50	Fillet of salmon, charred lemon	17.50
Ribeye steak 10 oz	28.50	Handmade 8oz beef burger toasted sourdough bun, Yorkshire cheddar, gherkin, crisp salad, bacon jam	15.50
Fillet steak 8oz	32.00	with smoked streaky bacon	16.50
▼ Los Vascos Cabernet Sauvignon, Chile	5.30		
Chateaubriand for two with green peppercorn sauce or sauce béarnaise	68.00	Spiced puy lentil burger , smoked Yorkshire halloumi, caramelised red onion chutney, toasted sourdough bun, crisp salad (v)	13.75
Butterflied sticky piri piri chicken breast	15.50		

EXTRAS

Harrogate blue cheese sauce	2.95	Bearnaise sauce - made with plenty of fresh tarragon	2.95	Green peppercorn , Henderson's relish, brandy cream sauce	2.95
------------------------------------	------	---	------	--	------

SIDES

Broccoli and green beans - chilli butter	3.95	Skin on fries	3.95
Beef tomato, red onion salad	3.95	Triple cooked skin on chips	3.95
Beer battered onion rings	3.95		

FOR AFTERS

Classic homemade sticky toffee pudding , butterscotch sauce, vanilla bean ice cream (v)	6.95	Crème brûlée , vanilla shortbread (v)	6.95	Yorvale Yorkshire artisan ice creams - bourbon vanilla, Strawberry, mint chocolate chip or rhubarb (v)	6.95 per scoop 2.75
Rich chocolate fondant dark chocolate sauce, rhubarb ripple ice cream (v) <i>(Please allow 15 minutes cooking time)</i>	7.00	Strawberry and white chocolate Cheesecake , raspberry sorbet, parmesan flakes (v)	6.95		
		Lemon Posset , seasonal local berries, crisp biscuit	6.75		



A VISIT FROM OUR YORKSHIRE CHEESE TROLLEY!

A selection of award winning cheeses, chutneys and artisan biscuits.
Proudly supplied to us by Cryer & Stott cheesemongers.

1x 3.95

3x 7.95

Selection of all 9.95

SOMETHING DIFFERENT

Espresso Martini	10.00
Pornstar Martini	10.00
Salted Caramel Martini	10.00
Handmade Macarons , pistachio and raspberry	3.25

DRINKS

Taylors of Harrogate tea , English Breakfast, Earl Grey, Darjeeling, Peppermint, Green, Rhubarb, Decaffeinated Breakfast	4.30
Cappuccino, Americano, Latte, Flat White, Mocha	4.30
Espresso, Cortado	3.50
Hot Chocolate	4.35
Liqueur Coffee	7.25