



COURTYARD

BREAKFAST

Served 'til 11.30am

Sourdough toast, butter and tiptree jam with a choice of tea or coffee	6.50
Porridge served plain or with Yorkshire honey	3.95
Baked croissant, butter and tiptree jam	4.50
Local Side Oven Bakery organic granola, yoghurt and berries	4.50
Toasted fruit teacake, butter and jam	3.95
Breakfast sourdough bap with a choice of tea or coffee, Grilled back bacon or Lishman's of Ilkley pork sausages or field mushroom and tomato (v)	8.50
Top with a free range egg	9.50

SOUP AND COLD SANDWICHES

Today's freshly prepared, served with crusty dipping bread	5.15
Ploughman's - Yorkshire mature cheddar or Lishman's of Ilkley ham and pickle (both if you'd prefer)	7.95
Oak smoked salmon and prawn Marie rose	8.75
Poached breast of chicken and bacon mayonnaise	7.95
Pastrami, sliced pickle and Frenchies mustard	8.50

All the above are served on your choice of white or wholemeal

HOT SANDWICHES

Croque monsieur, Lishman's cured ham and mature Cheddar cheese toastie (we do it without ham too!)	9.50
Char-grilled chicken club, juicy breast, smoked bacon, crisp salad, club sauce all on sourdough	10.95
Baked brie and caramelised onion focaccia - toasted almonds and pomegranate syrup	9.50
Fish finger butty, haddock bites, baby gem, pickled cucumber, tartare sauce. Served in a toasted sourdough bun	10.25

PLATTERS

Good for one, great to share

FISHMONGER

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

Lishmans of Ilkley charcuterie, air dried ham, apple and Wesleydale pork pie, dressed leaves, piccalilli and wholegrain bread	15.95
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Prices include VAT, 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.

COURTYARD CLASSICS

Tiger prawn linguine, tomato and garlic sauce,
Paganum chorizo, fresh basil and courgette ribbons 17.95

Handmade 8oz beef burger, toasted sourdough bun,
Yorkshire cheddar cheese, gherkin, crisp salad and bacon jam 15.50
with smoked streaky bacon 16.50

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

Spiced char-grilled chicken Caesar salad-crisp gem,
creamy dressing, parmesan and garlic croutons 13.95

Yorkshire ham, two fried eggs and triple cooked chips 13.95

THE HEALTHY OPTION

Freekah and spring bean salad, roasted beets, Yorkshire fine fettle 12.25

SOMETHING EXTRA

Skin on fries or triple cooked chips 3.95

Beer battered onion rings 3.95

Broccoli and green beans - chilli butter 3.95

Hand cooked crisps 1.00

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

SOMETHING TO TEMPT YOU

Cream tea, a hearty scone, strawberry preserve, clotted cream
served with your choice of Taylors of Harrogate tea or coffee 8.50

"Cuppa and cake" choose from our selection of cakes
served with your choice of Taylors of Harrogate tea or coffee 7.95

Classic homemade sticky toffee pudding, butterscotch sauce,
vanilla bean ice cream (v) 6.95

Yorvale Yorkshire artisan ice creams - bourbon vanilla,
strawberry, mint chocolate chip or rhubarb (v) 6.95
per scoop 2.75

CAKE IT AWAY

Take a slice, or three home.
Your server will be happy to box-up your choice.



DRINKS

Taylors of Harrogate tea - choose from English Breakfast,
Earl Grey, Sweet Rhubarb, Peppermint, Delicate Green or
Decaffeinated Breakfast 4.30

Cappuccino, Americano, Double Espresso 4.30

Latte, flat white, Mocha 4.30

Espresso or cortado 3.50

Hot Chocolate 4.35

Johnson's orange juice 2.95

Fresh smoothie - ask for today's flavour 3.50

Luscombe - Sicilian lemonade, organic sparkling apple,
organic hot ginger beer, St. Clements, wild elderflower bubbly,
organic raspberry lemonade 3.80