

A LA CARTE MENU

APERITIFS

Louis Roederer Brut Premier Champagne, France 125ml	12.25	Gordon's Signature Serve	12.00
Ayala Brut Majeur Champagne, France 125ml	9.75	Pornstar Martini	10.00

NIBBLES AND BREAD

Freshly Cut Breads (v) Wensleydale butter and a few bits and bobs	5.50	Salt and Pepper Squid black garlic mayonnaise	4.50
Our Marinated Greek Olives (v)	4.00	Cryer and Stott Pork Pie brown sauce	4.50
Paganum's Yorkshire Chorizo tomato, basil	4.50	Yorkshire Halloumi and Sundried Risotto Balls pepper coulis	4.50

APPETISERS AND SALADS

Today's Freshly Prepared Soup ● crusty dipping bread	5.50	Crispy Duck Salad ● Bok choy, scallions, radish, cucumber, ginger and hoi sin dressing	Starter 8.90 Main 15.95
The Restaurant Prawn Cocktail avocado, seafood dressing, gem lettuce and crisp tempura prawns	11.95	Vine Tomato and Mozzarella Salad ● basil, olive oil and aged balsamic	7.75
Chicken Liver Parfait ● rhubarb, granola, warm bread	8.50	Warm Goats Cheese Crottin ● balsamic, beetroot, sweet chilli sauce	7.95

MAIN COURSES

Thwaites 'Gold' Beer Battered Haddock ● thick chips, tartare sauce, Yorkshire caviar	15.00	Caesar Salad ● crisp gem, creamy dressing, parmesan and garlic croutons with spiced chargrilled chicken breast with seared fillet of salmon	13.95 15.50 16.50
Tiger Prawn Linguini chilli, garlic, tomato	17.95	Wild Mushroom Risotto ● garlic, parsley and truffle with chargrilled chicken breast	13.95 17.90
Pan Seared Duck Breast dauphinoise potato, hispi cabbage and port jus	19.50	Vegetable Katsu Curry (v) ● steamed rice, chapatti coriander	14.25

EARLY BIRD

Two courses 19.00

Three courses 24.00

Available daily 5.00pm to 7.00pm on dishes marked with ●
Sirloin steak £4.00 and cheese £2.00 supplement

Friday and Saturday add a bottle of house wine for £15.00



CHAR-GRILL

Our beef is aged for 28 days and is sourced from local farms

Aged Sirloin Steak 6oz ● vine roasted tomatoes and skin on fries	20.50	Handmade Beef Burger toasted sour dough bun, Yorkshire cheddar, gherkin, crisp salad, bacon jam, skin on fries with smoked streaky bacon	15.50
Fillet Steak 8oz vine roasted tomatoes and skin on fries	32.00	Spiced Lentil Burger seared halloumi, toasted sour dough bun, crisp salad, gherkin, onion jam, skin on fries	16.50
Chateaubriand (serves two) carved aged beef fillet, skin on fries, slow cooked tomatoes, peppercorn and bearnaise sauce <i>(please allow at least 30 minutes)</i>	75.00	Fillet of Salmon charred lemon, vine roasted tomatoes and skin on fries	17.50
Sticky Butterflied Piri Piri Chicken Breast ● vine roasted tomatoes and skin on fries	15.50		

SIDES

Broccoli, Green Beans chilli butter	
Beef Tomato, Red Onion Salad	
Beer Battered Onion Rings	
Skin on Fries	
Triple Cooked Skin on Chips	All at 4.00

SAUCES

Green Peppercorn Henderson's relish, brandy cream	
Bearnaise Sauce plenty of fresh tarragon	
Harrogate Blue cheese sauce	All at 3.00

FOR AFTERS

Classic Sticky Toffee Pudding butterscotch sauce, vanilla bean ice cream	7.00	Yorvale Yorkshire Artisan Ice Creams bourbon vanilla, mint chocolate chip, rhubarb ripple	6.95
Crème Brulee home baked shortbread	7.00		Per scoop 2.75
White Chocolate and Raspberry Cheesecake hazelnut praline	6.75	Toffee Sundae vanilla ice cream, toffee sauce and biscuit crumble	6.50

A SELECTION OF OUR YORKSHIRE CHEESE

A selection of award-winning cheeses, chutneys and artisan biscuits proudly supplied by Cryer and Stott Cheesemongers and all from God's own country

x1 at 3.95 x3 at 7.95 Selection of all at 9.95

SOMETHING DIFFERENT

Espresso Martini	
Pornstar Martini	
Salted Caramel Martini	All at 10.00

HOT DRINKS

Taylor's of Harrogate Tea, Cappuccino, Americano, Latte, Flat White, Mocha	4.30
Espresso, Cortado	3.50



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.