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Our hotel was creatively inspired by architecture from La Mirande hotel, Avignon, France. To celebrate this, our dishes are influenced by classic French cuisine and combined with the use of the best local produce to bring a touch of Yorkshire to your table.

We hope you enjoy your experience.

#### APERITIFS

<b>Louis Roederer Brut Premier</b> , France, NV 125ml	<b>£12.25</b>
<b>Ayala Brut Majeur</b> , France, NV 125ml	<b>£9.75</b>
<b>Negroni</b>	<b>£11</b>
<b>Old Fashioned</b>	<b>£10</b>

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#### STARTERS

##### **French Onion Soup**

Rich onion broth, Yorkshire cheddar cheese gratin  
**£6**

##### **Crisp Tempura Tiger Prawns**

Aoli, charred lemon  
**£11**

##### **Chicken Liver Parfait**

Toasted brioche, granola, rhubarb compote  
**£9**

##### **Warm Whitby Crab Cake**

Ketta, lemon, chive beurre blanc  
**£9.50**

##### **Goats Cheese Crottin (V)**

Pistachio crumb, home pickled beets, aged balsamic  
**£9**

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#### MAIN COURSES

##### **Tornedos of Aged Yorkshire Beef 'Rosini'**

Butter roasted fillet, potato rosti, liver pate, bordelaise sauce  
**£29**

##### **Pan Seared North Coast Cod Fillet**

Paganum chorizo, tomato and bean cassoulet, pancetta and basil  
**£19**

##### **Twice Baked Harrogate Blue Cheese and Leek Souffle (V)**

Grilled vegetables, salsa verde  
**£14**

##### **Holme Farm Venison Haunch 'Bourignon'**

Creamy mash, button onion, mushrooms and thyme, baby carrot and rich red wine jus  
**£20**

##### **Wild Mushroom and Butternut Squash Risotto (V)**

Our garden herbs, leeds pecorino  
**£14**  
– Add a char-grilled chicken breast  
**£18**

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#### ▼ 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 in our wine list. All served at 125ml measure.

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## SIDES

Triple Cooked Skin on Chips  
Steam Seasonal Greens, chilli butter  
Sautéed Mushrooms and Spinach  
All @ £4

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## DESSERTS

Warm Chocolate Fondant  
Honeycombe, raspberry sorbet  
£7.50

Baked Almond Cake  
Chablis poached pear, vanilla bean ice cream  
£7.50

Crème Brulee  
Ginger snap biscuit, tomlison's rhubarb compote  
£7.50

Bramley Apple and Blackberry Tart Tatin  
Cinder toffee ice cream  
£7.50

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## A SELECTION OF OUR YORKSHIRE CHEESE

1 @ £7 Selection of all @ £9.95  
A selection of award-winning cheese, chutneys and artisan biscuits proudly supplied by Cryer and Stott Cheesemongers and all from God's own country.

### SOMETHING DIFFERENT

Espresso Martini  
Pornstar Martini  
Salted Caramel Martini

All @ £10

### HOT DRINKS

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

In addition, your waiter will introduce  
our **Taste of the Season** dishes

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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. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.