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| Popcorn King Prawns, crisp tempura batter, sriracha and tomato mayonnaise | £8.95 |
| Chicken Liver Parfait, walnut bread, Yorkshire rhubarb pickle | £7.50 |
| Salt and Pepper Squid Salad, rice wine vinegar dressing | £8.75 |
| Aubergine Shawarma, labneh, dukkah and pomegranate molasses | £7.95 |
| Slowly Braised Wild Rabbit and Pancetta Tortellini, toasted pine nuts, sage brown butter | £8.50 |
| Harissa Baked Sweet Potato and Chorizo Poached Hen's Egg Miso hash, rocket, labneh, hazelnut praline and star anise | £8.50 |
| Burrata, burnt orange, pistachio, mint and pomegranate salad | £7.95 |
| Slowly Braised Pigs Cheek, parmesan risotto and gremolata | £8.50 |
| Roast Cauliflower Steak, forest mushrooms, baby spinach, truffle, roast pistachios & hazelnuts | £14.95 |
| Spinach, Ricotta and Parmesan Ravioli, sage and walnut butter | £15.95 |
| Chicken and Leek Pie, tenderstem broccoli, triple cooked chips or mashed potato | £16.50 |
| Stout Braised Ox Cheek, Lincolnshire poacher and celeriac aligot, parsnip crisps | £18.95 |
| Chargrilled Iberico Pork Poached pear, morel mushrooms, truffled hispi cabbage, dauphinoise potatoes | £21.95 |
| Chargrilled Waterford Farm Beef Fillet Roast onion, tomato & mushroom rosemary skewer, truffle red wine glaze, triple cooked chips | £28.50 |
| Chargrilled Dukkah Spiced Lamb Rump, smoked aubergine, quinoa tabbouleh | £18.95 |
| All sides - £3.50 | |
| Creamed Potato | Dauphinoise Potatoes |
| Triple Cooked Chips | Buttered Spinach |
| French Fries | Tenderstem Broccoli & Almond Butter |
| | Mixed Salad Leaves |
| | Rocket and Parmesan |
| | Truffled Hispi Cabbage |
| Freshly Baked Sourdough Half, tapenade | £3.95 |

Please ask if you have any allergies or special dietary requirements
An optional service charge of 10% will be added to parties of 8 or more.

Desserts

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| Yorkshire Rhubarb, crème fraiche mousse, rhubarb sorbet | | £7.95 |
| Sticky Toffee Pudding, caramel sauce, vanilla ice-cream | | £6.50 |
| Chocolate and Caramel Tart, honeycomb, malt ice cream | | £7.95 |
| Carrot Cake, carrot caramel, vanilla cream, horseradish ice cream | | £7.95 |
| Lemon and Cashew Nut Torte, blackberry compote and coconut sorbet (vegan) | | £7.50 |
| Burnt Banana and Butterscotch Tarte Tatin, rum and raisin ice cream | | £8.50 |
| Yorkshire Farmhouse Cheeseboard | 2 cheeses | £6.95 |
| Harrogate Blue, Fountains Gold, Yorkshire Blue, Yorkshire Brie | 4 cheeses | £8.95 |
| Café Gourmand – Coffee of your choice plus a trio of Catherine’s sweet treats | | £7.50 |
| Freshly Made Cinnamon Doughnuts, chocolate sauce | | £6.95 |

After Dinner Cocktail

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| Brandy Alexander | | £7.95 |
| Espresso Martini | | £9.25 |

Sweet Wine

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| Moscato D’asti “Nivole” Michele Chiarlo 2017 | | £21.00 |
| Muscat Beaumes de Venise, Domaine de Coyeaux, France 2009 | £4.15 | £25.00 |
| Berton Vineyard Botrytis Semillion “Riverina” 2017 | £4.75 | £28.50 |
| Elysium Black Muscat, Quady Winery, California, USA 2016 | £4.90 | £29.50 |

Port

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| Warre’s Ruby | | £3.35 |
| Vallado L.B.V, 2014 | | £3.95 |
| Quinta Do Vallado, 10 years Old Tawny | | £5.50 |