



Harrogate Restaurant Week 6th – 10th February 2023 Lunch & Dinner Menu

Starter & Main Course £20.00

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)

Chicken liver pate, butter crust, red onion jam
garlic & thyme crostini (GFA)

Baked portobello mushroom stuffed with mixed nuts,
savoury rice, topped with vegan cheese, rocket (V, VE, GF)

Shetland rope grown mussels ¼ kilo, White wine,
garlic & cream warm bread (GFA)

Pies

Chicken, ham & leek puff pastry topped pie
creamy mashed potato, buttered French beans

From the Chargrill

Our beef, lamb and chicken for all our grills and burgers are sourced from 2 local suppliers – R&J Finest Farmers and Butchers (free range and grass fed) in Nidderdale & Yorkshire Dales Meat Company in Bedale, North Yorkshire.

Steaks are served with grilled cherry vine tomatoes, portobello mushroom, onion rings & twice cooked chips (GF)

6oz flattened minute "Steak Frites", skinny fries

Add a green peppercorn, Yorkshire blue cheese, £3.50
bearnaise or mushroom sauce

Giant Yorkshire Puddings

Served with creamy mashed potato, buttered seasonal vegetables

Yorkshire pork sausages, red wine gravy, caramelised onions

Main Courses

Battered East Coast haddock, twice cooked chips
mushy peas, homemade tartare sauce, lemon

Piri Piri spiced chicken skewer
flat bread, mixed salad, mango chutney, mint yoghurt

Fresh pappardelle pasta, wild mushrooms, garden peas
baby onions, crispy leeks, white wine & cream sauce (V)

Moussaka, aubergine & courgette bake
vegan cheese, plum tomato & red onion salad (V, VE, GF)

Burgers

Each burger is chargrilled and served in a vegan brioche bun with lettuce & tomato, served with coleslaw and twice cooked chips or skinny fries

The Inn Classic

8oz ground steak patty, melted Monterey jack
grilled bacon, chef's burger sauce, dill pickle

The Phoenix

8oz Piri Piri butterflied chicken breast, grilled chorizo
chilli cheese, garlic & chive mayo

The Vegan Plant Burger

Plant based patty, vegan cheese, vegan mayonnaise
red onion chutney (V, VE)

Side Dishes

Twice cooked chips	£4.25	Skinny fries	£4.25
Beer battered onion rings	£3.95	Coleslaw	£2.95
Garlic French beans	£4.00	Seasonal salad	£4.00
Buttered seasonal vegetables	£4.00	Pan gravy small	£1.50
Peppercorn sauce	£3.50	Blue cheese sauce	£3.50
Mushroom sauce	£3.50	Bearnaise sauce	£3.50
Chargrilled corn cob	£3.95	Cauliflower cheese	£4.50

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION **GF** gluten friendly | **GFA** gluten free available | **V** vegetarian | **VA** vegetarian available | **VE** Vegan



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Cocktail Menu

Two cocktails £10.00

Gin Fizz

Gin, lemon, sugar, soda, lemon peel

Godfather

Scotch whiskey, amaretto, orange peel

Cherry Sour

Cherry heering, lemon, sugar, cherries

Spring INN

Gin, grenadine syrup, lemon juice, sugar, flower garnish

Moscow Mule

French vodka, lime, ginger beer, mint sprig

Espresso Martini

French vodka, coffee liqueur, espresso, caramel



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