



Harrogate Restaurant Week

While you wait

Warm Rosemary focaccia, York cold pressed extra virgin rapeseed oil, balsamic (V)

To start

Classic crayfish cocktail, Marie Rose sauce, crispy baby gem lettuce (GFA)

Sesame glazed Chinese BBQ belly pork, Boston beans

Ballotine of chicken & ham hock, red onion marmalade, crostini

Chef's homemade soup of the day (V) warm bread & Yorkshire butter (GFA, DFA)

Mains

Chicken piccata

sauté new potatoes, lemon caper butter sauce, dressed mixed salad

Grilled sea bass fillet

sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)

Rigatoni arrabbiata

fresh plum tomato sauce with olives & fresh chillies, garlic crostini (V)

Chargrilled 6oz minute "steak au poivre"

flattened Yorkshire rump steak, house fries, garlic French beans, fresh green peppercorn sauce

Desserts

Salted caramel ice cream sundae, sticky toffee pieces, whipped cream, chopped roasted nuts, maraschino cherry (GFA, V)

Warm chocolate brownie, Belgian chocolate sauce, Yorvale vanilla pod ice cream

Very berry & apple crumble tart, vanilla custard

Lime & coconut posset, crushed meringue

Available sides

Twice cooked chips (V)	£4.95	Skinny fries (V)	£4.95
Parmesan truffle fries (V)	£6.95	Mushroom sauce (V)	£4.25
Garlic flatbread	£4.00	Battered onion rings (V)	£4.50

Menu available

Monday 6th October – Friday 10th October

12.00pm – 2.30pm & 5.00pm – 8.30pm

Saturday 11th October

12.00pm – 5.00pm

Menu Price

£25.00

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free



Harrogate Restaurant Week Cocktail Specials

(The drinks listed below are available at the special price when two of the same variety are ordered at the same time)

Pina Colada

Bacardi Coconut
Pineapple Juice
Coconut Puree
Fresh Pineapple

Blue Lagoon

Eristoff Vodka
Blue Curacao
Lemonade
Crushed Ice

Aperol Spritz

Aperol
Prosecco
Soda

Sex On The Beach

Eristoff Vodka
Archers
Cassis
Orange Juice
Cranberry Juice

Coconut Mojito

Bacardi Coconut
Mint
Lime
Sugar Syrup
Soda

Elderflower Spritz

Elderflower Liqueur
Fever-Tree White
Grape & Apricot

Cherry Spritz

Cherry Liqueur
Fever-Tree
Raspberry & Orange
Blossom Soda

Woo Woo

Eristoff Vodka
Archers
Lime Juice
Cranberry Juice

Paloma

Tequila
Lime Juice
Sugar Syrup
Grapefruit Juice
Soda

Kir Royale

Prosecco
Crème de Cassis



ANY
TWO FOR
£15.00