



Harrogate Restaurant Week

While you wait

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

To start

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

Crispy sweet chilli beef noodle salad, soy & ginger dressing (DF)

Breaded deep-fried halloumi, pesto mayonnaise, dressed rocket (V)

Crayfish cocktail, baby gem lettuce, cucumber, lemon dressing, focaccia (GFA, DF)

Mains

Roast herb crusted salmon

crushed new potatoes, spring onions, crunchy tomato & pepper salsa (GF, DF)

Roasted topside of Yorkshire beef Yorkshire pudding wrap

shot of soup, twice cooked chips, red wine gravy dipping pot

Venison slider burger

pretzel bun, melted Yorkshire blue cheese, red onion marmalade, house fries, dressed salad (GFA)

Wild mushroom & spinach risotto

crispy onions, parmesan, dressed rocket (V, GF)

Desserts

Apple & blackberry crumble tart, vanilla custard (V)

Strawberry cheesecake, amaretti crumb (V)

Chocolate mousse, Chantilly cream, chopped roasted nuts, maraschino cherry (V)

Butter toffee ice cream sundae (V, GF)

Available sides

Buttered seasonal greens (V).....£5.25 ½ Garlic flatbread.....£3.95

Twice cooked chips (V).....£5.50 Skinny fries (V).....£5.50

Garlic French beans (V, GF).....£5.25 Battered onion rings (V).....£5.50

Parmesan truffle fries (V).....£6.95 Homemade coleslaw (V).....£3.95

Menu available

Monday 16th February – Friday 20th February

12.00pm – 2.30pm & 5.00pm – 8.30pm

Saturday 21st February

12.00pm – 4.00pm

2 Courses £20.00

3 Courses £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



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Special Menu Addition

Hot Roast Yorkshire Pudding Wrap Sandwich

Roasted topside of Yorkshire beef (*served pink*)

Herb roasted loin of pork

Honey glazed roasted loin of gammon

All served with:

sage & red onion stuffing

twice cooked chips

red wine gravy dipping pot

Any Two for £20.00

Available sides

Buttered seasonal greens (V).....£5.25	½ Garlic flatbread.....£3.95
Twice cooked chips (V).....£5.50	Skinny fries (V).....£5.50
Garlic French beans (V, GF).....£5.25	Battered onion rings (V).....£5.50
Parmesan truffle fries (V).....£6.95	Homemade coleslaw (V).....£3.95

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