


LUNCH

Our lunch menu is served at lunchtimes alongside our A La Carte Menu

SANDWICHES / WRAPS / ON TOAST


Fish Butty Theakstons Best Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer	9
Coconut Curried Chickpea & Sweet Potato Wrap  Mango Chutney & Baby Spinach	8
Smoked Ham Melt Smoked Ham, Swiss Cheese, Caramelised Onions on Toasted Focaccia	9
Mushrooms on Toast Chestnut Mushrooms, Crème Fraîche, Tarragon, Toasted Sourdough, Lemon & Herb Crumb	9

All served with a little dressed salad. Add Chunky or Skinny Fries for 4

LIGHT BITES

Chargrilled Yorkshire Wolds Chicken Breast (GF) Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing	12
Yorkshire Ploughman's Mature Fountains Gold Cheddar, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham	12
Haddock Fishcakes (GF) English Spinach, Lemon & Baby Caper Beurre Blanc	10
Warm Maple Baked Butternut & Roasted Beets Salad  (GF) Chestnut Shavings, Cavolo Nero Crisps, Fresh Pomegranate Dressing	7
The Benedict's Your Choice of Ham/Smoked Salmon or Spinach on a Toasted English Muffin, Poached Eggs and Hollandaise Sauce	10
Mushrooms on Toast Chestnut Mushrooms, Crème Fraîche, Tarragon, Toasted Sourdough, Lemon & Herb Crumb	9
Mexican Eggs Fried Eggs, Avocado & Tomato Salsa, Chipotle Chilli Flakes, Cheddar Cheese, Toasted Sourdough	10

DESSERT

Homemade Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	8
Clementine & Chocolate Mousse  Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
Yorkshire Roasted Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	8
Mulled Winter Berry Cheesecake Longley Farm Cream Cheese, Lemon Curd, Strawberry & Black Pepper Ice Cream	9
Our Own Mount St. John Apple Rice Pudding Hazelnut Shortbread	8
Northern Bloc Trio of Sorbet Ice Cream (GF) Please ask for our selection	8



LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.

AFTER DINNER

COFFEE

*Selection of speciality coffee from Coffee Care, Skipton.
Freshly ground cafetière made with Three Peaks coffee
beans. Speciality coffee using Caffè Napoli beans for our
coffee machines.*

Americano	3.7	Single Espresso	2.7
Cappuccino	3.75	Double Espresso	3.25
Flat White	3.75	Hot Chocolate	3.75
Latte	3.75	Mocha	3.75

TEA

Selection of speciality tea from Taylors Of Harrogate.

Traditional Breakfast Tea	3.25
Peppermint	3.25
Earl Grey	3.25
Fruit Tea	3.25
Chamomile	3.25

LIQUEUR

Calypso Coffee	6.45
Baileys Latte	6.45
French Coffee	6.45
Irish Coffee	6.45

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PASSION — AUTHENTICITY — EXPERTISE
