

Dinner Menu *Sample Menu*

6.00PM - 8.30PM

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	£12.25
Ayala Brut Majeur, France, NV 125ml	£9.75
Brockmans Signature G&T	£12
Cosmo Caviar	£10
Salted Caramel Martini	£10

WHILST YOU WAIT

Artisan Bread	£4.25 per person
Jersey cream butter (v)	
Tempura Tiger Prawns	3x £9.50 5x £13.75
Charred lime, Asian salad, sweet chilli sauce, wasabi mayonnaise	
Crispy Spiced Pork Belly	£4.50
Apple sauce, crispy sage	

STARTERS

Raised Pork Pie Served Tableside	£7.50
Radish, rocket, pickle and a taster glass of Thwaites I.P.A.	
Lemon Balm Gin Cured Salmon	£8.50
Capers, shallots and rocket with lemon oil	
Steamed Mussels in White Wine	£8.50
Garlic and fresh parsley	
Mushrooms on Toast	£7.95
Wild mushrooms, garlic and thyme butter, toasted brioche (v)	
Wild Boar Scotch Egg	£8.50
Spiced plum puree, apple, lambs lettuce	

MAIN COURSES

Chicken Kiev	£17.95
Bread crumbed chicken breast filled with garlic butter, new potatoes, pea puree	
Peppered Lamb Rump	£24.25
Fondant potato, buttered Savoy cabbage, mint and caper sauce	
Thwaites Ale Battered Fish	£17.95
Sea salted triple cooked chips, minted mushy peas, lemon, tartare sauce	
Lobster Thermidor	£36.95
Thin fries, green herb salad	

VEGETARIAN

Roasted Walnut	Vegan £16.95
Cranberry and chestnut loaf, crushed new potatoes, purple sprouting broccoli, onion reduction	
Black Bean Burger	Vegan £16.95
Baba ghanoush, grilled onions, roasted pine nuts	

CHAR-GRILLED

Our beef is aged for 28 days and sourced from local farms. All grills are served with slow roasted vine tomatoes, portobello mushroom and chunky chips.

8oz Sirloin Steak	£28.50
8oz Rib Eye Steak	£28.50
Cote de Boeuf - Carved Tableside	For Two £78.95
Truffled fries, caramelised chicory, vine tomato, mushroom, Bearnaise and cracked black pepper sauce	
8oz Beefburger	£16.95
Handmade rump beef burger, toasted sour dough bap, crisp iceberg lettuce, beef tomato, Old Nick cheese, house relish and triple cooked chips	
Add crispy smoked streaky bacon	£17.95

ADD A LITTLE EXTRA...

All @ £3.25

Cracked black pepper
Bearnaise
Hollandaise
Colston Bassett Stilton
Diane

SIDE ORDERS

ALL @ £4.50

Oven baked cauliflower cheese
Beer battered onion rings
Triple cooked chips
Thin fries

FOR AFTERS

Thwaites Ale and Chocolate Sponge Pudding	
Chocolate sauce, salted caramel ice cream	
Caramelised Apple and Cinnamon Tart	
Vanilla custard	
Sticky Toffee Pudding	
Honeycomb, butterscotch sauce	
Jude's and Local Ice Creams	1 Scoop £3.50 3 Scoops £7.50
Your choice of vanilla, chocolate, cherry, strawberry, salted caramel	

COFFEE, TEA, INFUSIONS

Taylor's of Harrogate Tea	£4.65
English Breakfast, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Peppermint or Decaffeinated Breakfast	
Cappuccino, Americano, Latté, Mocha	£4.65
Double Espresso, Flat white, Espresso, Cortado	£3.95
Hot Chocolate	£4.75
Coffee Liqueur	£7.50
Tia Maria, Cointreau, Baileys, Courvoisier, Irish whiskey	