

Wil Findlay, Head Chef and his team have created menu's which use the best ingredients, many sourced locally, to create recognisable classic British dishes with a twist. Do try our Taste of the Season menu which showcases the best of British meats and vegetables

## WHILST YOU WAIT...

- Old Nick and cayenne pepper cheese straws** 332kcal **£4.95**
- Our recipe sausage roll Friars Farm local pickle** 321kcal **£4.95**
- Nocellara olives** 267kcal **£4.95**

## FOR THE TABLE

- Artisan bread (V)** 393kcal **per person £3.75**  
Winter Tarn salted butter
- Salted and candied mixed, roasted nuts** 567kcal **£3.95**  
peanuts, hazelnuts, almonds and walnuts

## STARTERS

- Pork and haslet scotch egg** 465kcal **£9.50**  
watercress salad, spiced Cumberland sausage
- Roasted beetroot tartlet** 287kcal **£9**  
chive crème fraiche, frisée and orange salad
- Tempura tiger prawns** 3x 265kcal / 5x 442kcal **3x £11.25**  
Asian salad, green chilli dipping sauce
- Pan fried king scallops** 2x 357kcal / 3x 532kcal **2x £12.95**  
creamed cauliflower purée, black pudding **3x £15.95**
- French onion soup** 478kcal **£7.50**  
Gruyere cheese croute
- Chicken liver parfait** 410kcal **£10**  
sour cherry gel, toasted brioche and salted butter

## MAIN COURSES

- Slow cooked short rib of beef** 812kcal **£31.95**  
caramelised shallots, braised carrot, red wine jus
- Thwaites ale battered fish** 943kcal **£20.95**  
sea salted triple cooked chips, minted crushed peas, lemon, tartare sauce
- Honey glazed confit duck leg** 825kcal **£21.95**  
braised red cabbage, bubble and squeak, madeira sauce
- Smoked haddock and leek fishcake** 868kcal **£18.95**  
sauteed new potatoes, spinach, lemon butter sauce
- Butter chicken tiffin style** 869kcal **£18.95**  
pilaf rice, naan, pickles, raita
- Chef's recipe seasonal pie** 854kcal **£21.95**  
creamed mash potato, gravy
- Grilled salmon supreme** 673kcal **£21**  
new potatoes, tenderstem, white wine cream sauce, dill

## VEGETARIAN / VEGAN

- Caramelised onion tart** 727kcal **£19.95**  
crispy fried potatoes, wilted spinach, allium salad
- Sweet potato and cauliflower curry tiffin style** 587kcal **£17.95**  
pilaf rice, naan, pickles
- Beetroot and quinoa burger** 698kcal **£18.95**  
sourdough bun, lettuce, tomato, dill pickle, sticky beetroot relish and triple cooked chips



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## CHAR-GRILLED

Our beef is aged for 28 days and sourced locally. All grills are served with mixed leaf salad and triple cooked chips.

8oz sirloin steak <i>728kcal</i>	£33.95	Rump steak cheeseburger <i>978kcal</i> sourdough bun, lettuce, tomato, dill pickle, house tomato relish and triple cooked chips	£19.95
8oz fillet of beef <i>709kcal</i>	£39.95	add crispy smoked streaky bacon <i>1143kcal</i>	£20.75
8oz bavette steak <i>774kcal</i>	£29.95		

## SAUCES

Creamed peppercorn <i>165kcal</i>		Red wine <i>87kcal</i>	All at £4.50
Northamptonshire cream <i>195kcal</i>		Diane – mushroom, brandy and cream <i>185kcal</i>	

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## SIDE ORDERS

All at £5.60

Creamy mashed potatoes <i>253kcal</i>		Spiced braised red cabbage <i>250kcal</i>	
Beer battered onion rings <i>375kcal</i>		House salad <i>125kcal</i>	
Triple cooked chips <i>295kcal</i>		Honey and thyme roasted seasonal root vegetables <i>276kcal</i>	
Buttered Seasonal greens <i>203kcal</i>		New potatoes with parsley butter <i>195kcal</i>	
Old Nick cheddar cauliflower <i>315kcal</i>			

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## FOR AFTERS

Glazed apple tart <i>476kcal</i> clotted cream ice cream	£9.50	Cambridge burnt cream <i>533kcal</i> with vanilla shortbread	£9.50
Thwaites sticky toffee pudding <i>758kcal</i> honeycomb, butterscotch sauce and vanilla ice cream	£9.50	Artisan cheeseboard local chutney, grapes, celery and crackers	£10.95
Chocolate and cherry baked cheesecake <i>523kcal</i> Kirsch marinated cherries and chocolate crumb	£9.50	Jude's and Yorvale <i>688kcal</i> ice creams: vanilla, gooey chocolate brownie, smooth strawberry, clotted cream, rhubarb, praline pecan	1x scoops £3.50 2x scoops £6.50 3x scoops £8.75
Baked Alaska <i>415kcal</i> flamed at your table	£9.50	sorbets: lemon, raspberry, mango, forest fruits, mandarin	

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## COFFEE, TEA, INFUSIONS

Taylor's of Harrogate Tea English Breakfast, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Peppermint	£5.20	Espresso	£4
		Cortado	£4.25
Decaffeinated tea	£4.95	Decaffeinated coffee	£4.95
Cappuccino, Americano, Latté, Mocha, Hot Chocolate, Flat white	£5.20	Floater Coffee	£7.95
Double Espresso	£5	Tia Maria, Cointreau, Baileys, Courvoisier, Irish whiskey	

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Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask. Calorie Information: Adults need around 2000kcal a day. Prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of all service charge is shared amongst the entire hotel team.

