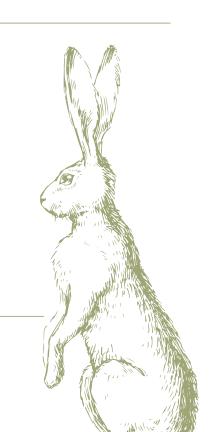
Wil Findlay, Head Chef and his team have created menu's which use the best ingredients, many sourced locally, to create recognisable classic British dishes with a twist. Do try our Taste of the Season menu which showcases the best of British meats and vegetables

WHILST YOU WAIT Old Nick and cayenne pepper cheese straws 332kcal Our recipe sausage roll Friars Farm local pickle 321kc Nocellara olives 267kcal	£4.95 cal £4.95 £4.95	FOR THE TABLEArtisan bread (V) 393kcalper personWinter Tarn salted butterSalted and candied mixed, roasted nuts 567kcalpeanuts, hazelnuts, almonds and walnuts	on £3.75 £3.95
STARTERS Pork and haslet scotch egg 465kcal	£9.50	Pan fried king scallops 2x 357kcal / 3x 532kcal 2x	× £12.95
watercress salad, spiced Cumberland sausage			×£15.95
Roasted beetroot tartlet 287kcal chive crème fraiche, frisée and orange salad	£9	French onion soup 478kcal Gruyere cheese croute	£7.50
	£11.25 £15.75	Chicken liver parfait 410kcal sour cherry gel, toasted brioche and salted butter	£10
MAIN COURSES			
Slow cooked short rib of beef 812kcal caramelised shallots, braised carrot, red wine jus	£31.95	Butter chicken tiffin style 869kcal pilaf rice, naan, pickles, raita	£18.95
Thwaites ale battered fish 943kcal sea salted triple cooked chips, minted crushed peas, lemon, tartare sauce	£20.95	Chef's recipe seasonal pie 854kcal creamed mash potato, gravy	£21.95
Honey glazed confit duck leg 825kcal braised red cabbage, bubble and squeak, madeira sauce	£21.95 e	Grilled salmon supreme 673kcal new potatoes, tenderstem, white wine cream sauce, d	£2 I dill
Smoked haddock and leek fishcake 868kcal sauteed new potatoes, spinach, lemon butter sauce	£18.95		

VEGETARIAN / VEGAN

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



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.

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 728kcal	£33.95	Rump steak cheeseburger 978kcal sourdough bun, lettuce, tomato, dill pickle,	£19.95
8oz fillet of beef 709kcal	£39.95	house tomato relish and triple cooked chips	
8oz bavette steak 774kcal	£29.95	add crispy smoked streaky bacon 1143kcal	£20.75
SAUCES			All at £4.50
Creamed peppercorn 165kcal Northamptonshire cream 195kcal		Red wine 87kcal Diane – mushroom, brandy and cream 185kcal	

SIDE ORDERS	All at £5.60
Creamy mashed potatoes 253kcal	Spiced braised red cabbage 250kcal
Beer battered onion rings 375kcal	House salad 125kcal
Triple cooked chips 295kcal	Honey and thyme roasted seasonal root vegetables 276kcal
Buttered Seasonal greens 203kcal	New potatoes with parsley butter 195kcal
Old Nick cheddar cauliflower 315kcal	

FOR AFTERS

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

COFFEE, TEA, INFUSIONS

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

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