

## WHILST YOU WAIT . . .

Artisan bread, Jersey cream butter (490 kcal)	( V ) £4.95
Tempura tiger prawns, tartare sauce (290 kcal / 360 kcal)	Three £10.75 Five - £14.95
Old Nick and cayenne pepper cheese sticks (320 kcal)	£4.95
Bacon scones, chive sour cream (350 kcal)	£4.95

## STARTERS

Crispy Pigs trotter, black pudding, apple cider puree (550 kcal)	£9.75
Cep and Wild mushroom tart, hazelnut, slow cooked hen egg- (V) (520 kcal)	£10.75
Pan seared scallops, parsnip puree, bacon crumb (480 kcal)	£15.75
Fish cake, warm egg and caper sauce (550 kcal)	£9.75
Chicken liver parfait, shallot jam, chicken skin, toasted sour dough (586 kcal)	£10.75

## MAIN COURSES

Chicken Kiev, pea puree, garlic butter sauté potatoes (1170 kcal)	£21.55
Gressingham Duck breast, burnt apple puree, chicory, celeriac, duck jus (820 kcal)	£26.95
Thwaites ale battered fish, sea salted triple cooked chips, minted mushy peas, lemon, tartare sauce (900 kcal)	£19.95
Fish and prawn pie, leeks, white wine sauce, mash potatoes (890 kcal)	£26.95

## VEGETARIAN / VEGAN

Salt baked celeriac, candied walnuts, pickled onion, celeriac crumb (453 kcal)	£19.45
Butternut squash and sage wellington, sauté chard, yeast sauce (653 kcal)	£19.45
Chickpea and grilled pepper burger with dill and pickled cucumber (568 kcal)	£18.45

**Allergen Information - we really want you to enjoy your meal with us  
so do ask us about the ingredients in any dish.**



## CHAR - GRILL

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 (572 kcal) £29.95  
6oz fillet of beef (429 kcal) £37.75

28oz Cote de Boeuf - carved tableside, (3268 kcal) For Two £85.00  
Braised shallots, truffle mash, side salad

8oz Beefburger - Handmade rump beef burger, toasted sour dough bap, crisp iceberg lettuce, beef tomato, Old Nick cheese, house relish and triple cooked chips (1692 kcal) £19.95  
Add crispy smoked streaky bacon (1752kcal) £20.50

### SAUCES £4.35

Creamed peppercorn (88 kcal) Egg, caper, anchovy, mustard and tarragon (115 kcal)  
Bordelaise - red wine with bone marrow (127 kcal)  
Diane - mushroom, brandy and cream (99 kcal)

### SIDE ORDERS £5.40

Mashed potatoes (210 kcal) Celeriac and parsley hash (110 kcal) Beer battered onion rings (190 kcal)  
Triple cooked chips (316 kcal) Seasonal vegetable (158 kcal) Garlic butter sauteed potatoes (315 kcal)  
Mixed salad leaves (122 kcal) Truffled Mac & cheese (290 kcal)

### FOR AFTERS £9.25

Chocolate & salted caramel fondant, honeycomb ice cream (581 kcal)

Duke of Cambridge tart, clotted cream, candied orange (687 kcal)

Thwaites sticky toffee pudding, honeycomb, butterscotch sauce, vanilla ice cream (600 kcal)

Seasonal baked Alaska flamed at your table (296 kcal)

Mrs Dowsons Ribble Valley ice cream - One scoop £4.35 Three scoops £8.65  
Your choice of vanilla, chocolate, cherry, strawberry, salted caramel (688 kcal)

A plate of Farmhouse cheeses, local chutney, dates, celery and crackers  
Wookey Hole cave aged Cheddar, Tunworth, Harrogate Blue,  
Smouldering Ember Red Leicester (819 kcal) £10.75

### COFFEE, TEA, INFUSIONS

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

Prices include VAT, A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.

