

Our hotel was creatively inspired by architecture from La Mirande hotel, Avignon, France. To celebrate this, our dishes are influenced by classic French cuisine and combined with the use of the best local produce to bring a touch of Yorkshire to your table.

We hope you enjoy your experience.

APERITIFS

Hambledon Classic Cuvee English Sparkling Wine 125ml	£11.95
House Champagne 125ml	£12.95
Pimms Cup	£10.00
Aperol Spritz	£12.00

STARTERS

Smoked Haddock Fishcake *546kcal*
Charred lemon, keta, chive beurre blanc
£9.50

Whipped Chicken Liver Parfait *600kcal*
Tomlinson's rhubarb, brioche, granola
£9.50

Goats Cheese Crostin *554kcal*
Textures of beetroot, pistachio
£9.50

Scallops St Jacques *467kcal*
Baked scallop, creamy mash, rich butter sauce
£12

Pressed Ham Hock Terrine *496kcal*
Pea puree, piccalilli
£10.50

Crisp Tempura Prawns *495kcal*
Charred lime, chilli mayonnaise
£11

MAIN COURSES

Aged 10oz Ribeye Steak Garni *621kcal*
Café de Paris butter, baked tomato and mushroom, skin on fries
£34

Provencale Vegetable and Yorkshire Fettle Wellington *517kcal*
Roast pepper puree, basil and spinach
£16

Pan Seared Chicken Breast Coq au Vin *679kcal*
Creamy mash, button mushroom, onions, pancetta, rich red wine jus
£20

Fish Grill *592kcal*
Seabass, salmon and tiger prawns, charred gem, cherry tomato and salsa verde
£24

Pendle Hill Spring Lamb *1150kcal*
‘Two ways’ garlic roasted rump and shepherd’s pie, hispi cabbage, peas and broad beans
£25

Risotto Verde *827kcal*
Green vegetables, garden herbs, parmesan, crispy shallots
£15.50
– Add a butter roasted skin on chicken breast *1255kcal*
£19.50

▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo in our wine list. All served at 125ml measure.

SIDES

Triple Cooked Skin on Chips *574kcal*
Steamed Seasonal Greens, chilli butter *141kcal*
Heritage Tomato and Red Onion Salad, balsamic pearls *106kcal*
Caesar Salad, anchovies, garlic croutons *75kcal*
Skin on Fries *297kcal*
All @ **£5.40**

DESSERTS

Passion Fruit Meringue *790kcal*
Toasted coconut ice cream **£9**

Crème Brulee *760kcal*
Shortbread, rhubarb
£9

Warm Chocolate Fondant *575kcal*
Vanilla ice cream, raspberry
£9

Strawberry Tart Tatin *913kcal*
Clotted cream ice cream
£9

Yorvale Ice Cream *800kcal*
Clotted cream, strawberry, mint chocolate chip, raspberry sorbet
£8.25 for three or **£3** per scoop

A SELECTION OF OUR YORKSHIRE CHEESE *490kcal*

1 @ **£8** Selection of all @ **£11**

A selection of award-winning cheese, chutneys and artisan biscuits proudly supplied by Cryer and Stott Cheesemongers and all from God's own country.

SOMETHING DIFFERENT

Espresso Martini **£13**
Passion Fruit Martini **£13**
Lemon Cheesecake Martini **£12**

HOT DRINKS

Taylor's of Harrogate Tea, Cappuccino, Americano, Latte, Flat White, Mocha **£5.20**
Espresso, Cortado **£4.10**
Hot Chocolate **£4.95**

In addition, your waiter will introduce our **Taste of the Season** dishes

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. (V) is suitable for vegetarians. 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.