

YORKSHIRE TAPAS

The Conservatory
at Middletons Hotel

To ensure you experience our tapas dishes at their best, we prepare them as soon as your order reaches the kitchen. This means your food is served as prepared rather than in a fixed order. We recommend 3 to 4 dishes per person as a starting point. Feel free to order additional dishes later on, as it adds to the enjoyment of our Yorkshire tapas dining experience!

NIBBLES

Thwaites Paradise bread <i>419kcal</i> whipped beef butter	£3.95
Fountains Gold Cheddar cheese doughnut (v) <i>450kcal</i>	£6.50
Wensleydale cheese straws (v) <i>731kcal</i> rich tomato dip	£4.50
Yorkshire Dama squeaky cheese (v) <i>262kcal</i> rhubarb compote	£7
Sun dried tomato arancini (v) <i>560kcal</i> sweet drop red pepper emulsion	£6

MEATS

Yorkshire chorizo <i>365kcal</i> Lishman's of Ilkley chorizo in a rich red wine and honey reduction	£5.95
Honey glazed pork belly <i>370kcal</i> pistachio and herb crumb, Aspalls apple cyder reduction	£8.50
Parsley and mustard marinated onglet steak <i>464kcal</i>	£7.50
Soy marinated chicken thigh skewer <i>380kcal</i> chorizo jam	£6.95
Mini Yorkshire puddings <i>343kcal</i> Yorkshire ale braised beef	£7.50
Pork and black pudding scotch egg <i>231kcal</i> piccalilli	£6.50
Yorkshire venison meat balls <i>195kcal</i> rich tomato sauce	£9
Yorkshire charcuterie board <i>850kcal</i> a carefully selected celebration of Yorkshire produce – Lishman's of Ilkley cured meats and fine Yorkshire cheese. Served with Yorkshire real ale chutney, Bluebird Bakery bread, rapeseed oil, quince jelly, grapes, cornichons, honeycomb and salted butter	£25

FISH

Salmon Gravlox three ways <i>530kcal</i> beetroot cure, lemon cure, herb cure	£9
Crispy monkfish cheeks <i>270kcal</i> mild curried dip	£7
Tempura prawns <i>110kcal</i> sticky-sweet chilli jam	£6.95

VEGETABLES

Dirty Hasselback potatoes (v) <i>500kcal</i> cheese sauce, chives	£6
add crispy bacon <i>580kcal</i>	£1
Grilled padron peppers (v) <i>126kcal</i> Yorkshire fettle cheese, toasted pine nuts	£5.95
Crispy potato and onion rosti (v) <i>368kcal</i> onion puree	£6
Char-grilled tender stem broccoli (v) <i>100kcal</i> crispy garlic	£5.45
Goats cheese and chicory salad <i>374kcal</i> balsamic pearls, cherry tomatoes	£6

DESSERTS

Lime meringue tart (v) <i>620kcal</i> citrus sorbet, biscuit crumb	£8.50
Yorkshire parkin (v) <i>737kcal</i> toffee sauce, vanilla ice cream	£8
Yorkshire rhubarb and custard frangipane (v) <i>652kcal</i> rhubarb compote, clotted cream ice cream	£8.50
Chocolate orange cheesecake (v) <i>595kcal</i> candied orange, chocolate soil, orange syrup	£8.50
Dark chocolate and pistachio dome <i>690kcal</i> nut brittle, pistachio ice cream	£9

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. Calorie information, adults need around 2000kcal per day. 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.