

## **BREAKFAST** - served till 11.30am

Toasted Hobb's bread, marmalade, jam or Marmite	2.50
Fresh baked croissant or pastries	2.25
Porridge, caramelised banana, maple syrup	4.50
Baked granola, berry, natural yoghurt pot	4.50
Breakfast brioche roll – choose from grilled bacon, classic pork sausage or buttered mushroom, tomato, fried egg with tea or coffee	8.50

## **SOUP, BREAD AND NIBBLES**

Bread board, confit garlic oil, sherry vinegar	3.30
Homemade butter and sea salt	0.50
Homemade soup, chef's garnish	5.00

## **DELI SANDWICHES**

All served with thick cut chips	
Smoked bacon, brie and cranberry, toasted sourdough	11.95
Thwaites 'Original' beer battered fish finger butty, crushed mint peas, homemade tartar sauce	13.50
Harissa chicken, lettuce, bacon mayonnaise, tomato relish, toasted sourdough	12.95

## **CLASSIC SANDWICHES**

All served with your choice of bread, granary or white and vegetable crisps.	
Honey roasted ham, watercress and 'proper' picalilli	8.00
Salt beef, homemade pickles and cabbage 'slaw	8.50
Mature cheddar and red onion marmalade	7.50
Free range egg mayonnaise, watercress	7.50
Prawn and dill mayonnaise	8.00

## **AFTERNOON DELIGHTS** Available on the day - please allow 20 minutes waiting time.

Cake of the day	4.00
Homemade buttermilk fruit scone, Cornish clotted cream, strawberry jam	4.50
Traditional Afternoon Tea	23.00
Prosecco Afternoon Tea	27.00
Champagne Afternoon Tea	30.00

## **WHILST YOU CHOOSE**

Tempura salmon belly, timut pepper and burnt grapefruit	5.00
Marinated olives	3.95
Bread board, confit garlic oil and sherry vinegar	3.30
Homemade butter, sea salt	0.50
Crispy goat's cheese, Nigella seeds, curry sauce and pickled onion	4.50
Tempura prawn, burnt lemon, 'Nduja mayonnaise	x3 6.50

## MAINS

Slow cooked beans in tomatoes, toasted sourdough	7.95
Add smoked bacon and cheese	8.95
Handmade beef burger, glazed bun, smoked jalapeño mayonnaise, Cornish sea salted fries	14.95
Add smoked bacon and cheese	16.50
Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartar sauce	15.95
Pan fried tiger prawn, squid ink linguini, roasted shallot and garlic	18.95
Chef's vegetarian dish of the day (please ask your server for today's dish)	
Char-grilled confit garlic and herb chicken breast, confit tomato, watercress and Cornish sea salted fries	14.95

## SOMETHING EXTRA

Buttered garden vegetables	
Beer battered onion rings	
Cornish sea salted thick cut chips	
Chef's seasonal salad	
Buttered mash potatoes	All 3.95

## DESSERTS

Winter fruit tart, vanilla crème chiboust, winter spiced ice cream	7.50
Irish coffee brûlée	7.25
Roast banana, peanut bread pudding, whisky caramel, custard ice cream	7.50
Dark chocolate, cherry and vanilla	7.85
Ice creams and sorbets (please ask for today's selection)	6.90
Devon Blue, warm honey, homemade walnut bread	8.00
Selection of homemade petit fours	3.50

## HOT DRINKS

Taylor's of Harrogate tea	
Choose from English Breakfast, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Peppermint or Decaffeinated Breakfast	4.30
Cappuccino, americano, double espresso, latte, flat white, mocha	All at 4.30
Espresso or cortado	3.50
Hot chocolate	4.35

Prices include VAT, service at your discretion. 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.