

## BREAKFAST *- served till 11.30am*

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

## SOUP, BREAD AND NIBBLES

Bread board, Spanish olive oil, aged balsamic	3.60
Homemade old bay butter, sea salt	0.50
Homemade soup, chef's garnish	5.00

## DELI SANDWICHES

All served with thick cut chips

Harissa chicken, lettuce, bacon mayonnaise, tomato relish and toasted sourdough	12.95
Smoked bacon, brie and cranberry toasted sourdough	11.95
Thwaites Original beer battered fish finger butty, crushed minted peas, homemade tartar sauce	14.00

## CLASSIC SANDWICHES

All served with your choice of bread, granary or white and vegetable crisps

Honey roasted ham, watercress and English mustard mayonnaise	8.50
Mature cheddar and red onion marmalade	7.95
Free range egg mayonnaise and watercress	7.95
Prawn and dill mayonnaise	8.50
Salt beef, homemade pickles and cabbage 'slaw	8.95

## AFTERNOON DELIGHTS

*Available on the day - please allow 20 minutes waiting time*

Traditional Afternoon Tea	23.00 per person
Prosecco Afternoon Tea	27.00 per person
Champagne Afternoon Tea	31.00 per person
Homemade buttermilk fruit scone, Cornish clotted cream and strawberry jam	4.50
Full afternoon tea	23.00

## WHILST YOU CHOOSE

Crispy goat's cheese, nigella seeds, curry sauce, pickled onion	4.50
Marinated olives	3.95

## MAINS

Hand pressed beef burger, glazed bun, smoked jalapeño mayonnaise, Cornish sea salted fries	15.25
Add smoked bacon and cheese	16.95
Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon and homemade tartar sauce	15.95
Pan fried tiger prawn linguine, chilli, roasted shallots, garlic	18.95
Chef's vegetarian dish of the day	Ask for today's dish
Smoked chilli and garlic marinated chicken breast 198g	14.95
Fillet of lamb neck, roasted potato terrine, wild nettle, purple sprouting broccoli, gremolata roasted shallots, lamb jus	20.95
Roasted corn fed chicken, pancetta lardons, boulangere, rainbow carrots and roast chicken jus	16.95

## SOMETHING EXTRA

Chef's seasonal vegetables	
Beer battered onion rings	
Cornish sea salted triple cooked chips	
Olive oil, basil and garlic cream potato	
Chef's seasonal garden salad	All 4.05

## DESSERTS

Lemon posset, violet sorbet, meringue, pistachio	7.25
Egg custard tart, rhubarb and ginger beer	7.50
Dark chocolate cheesecake, peppermint and raspberry	7.95
Ice cream and sorbet selection	6.95
Cheese wedge (ask for today's selection), walnut bread, chutney	8.50
Petit fours	4.00

## 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.