

THE CURIOUS KITCHEN

Executive Chef Marc Payne and the team have created a menu packed full of good, wholesome, delicious food. Their inspiration is based on many traditional kitchen skills, including pickling, smoking and curing, with an occasional modern twist on either the ingredients or the techniques to surprise and delight.

Two course meal served with a glass of English sparkling wine 19.95

Three course meal served with a glass of English sparkling wine 24.95

SMALL PLATES

Homemade soup, chef's garnish	5.00
Sage ricotta ravioli, preserved lemon, fennel	7.50
Pigeon breast, granola, roasted beetroot, sorrel and crème fraîche	8.50
Charred sea trout, fermented cabbage, English garden peas	9.50

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.95
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	11.50
Aperol Spritz	9.00
Tom Collins	8.50

CHEF'S TABLE

Make your choice from our extensive selection of fresh salads, home cured fish, seafood and artisan cured meats.
Starter - 8.95 Main - 15.95

DELI SANDWICHES

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, 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, cabbage 'slaw	8.95

LARGE PLATES

Roasted 'rare' beef, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, red wine jus	16.95
Chef's roast of the day, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, pan jus	14.95
Chef's seasonal fish dish	Market Price
Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartar sauce	15.95
Wild mushroom risotto, chive, lemon	13.50

SIDES

Buttered garden vegetables	
Beer battered onion rings	
Buttered cream potato	
Cornish sea salted thick cut chips	
Chef's seasonal garden salad	All 4.05

FOR AFTERS

Lemon posset, violet sorbet, meringue, pistachio	7.25
Egg custard tart, rhubarb, ginger beer	7.50
Dark chocolate cheesecake, peppermint, raspberry	7.95
Ice cream and sorbet selection	6.95
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.