

# 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 sparkling wine	22.00
Three course meal served with a glass of sparkling wine	27.00

## NIBBLES

Marinated olives	4.00
Bread board, Spanish olive oil, aged balsamic, homemade butter	5.00

## SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	12.25
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	12.00
Aperol Spritz	9.50

## TO START

Homemade soup, chefs garnish	5.50	Chicken liver parfait, red onion marmalade, toasted brioche	8.00
Heritage beetroot, sorrel, whipped goats cheese, walnut, Bristol honey	7.00	Home cured salmon, crème fraiche, pickled cucumber, lemon	8.00
Classic Caesar salad	7.00		

## TO FOLLOW

Day boat caught 'Fish of the day'	Market price	Chef's roast of the day, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, pan jus	14.95
Roasted 'rare' beef, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, red wine jus	16.95	Roast cauliflower, café de Paris butter, Cornish salted triple cooked chips, confit tomato	18.00

## HOME COMFORTS

Bucatini, roasted shallot, garlic, sun dried tomato, olive, lemon, parsley	13.00
Thwaites 'Original' beer battered fish, Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	15.95
Hand pressed beef burger, glazed bun, black garlic ketchup, Cornish salted triple cooked chips	15.95
Add smoked bacon and cheese	16.95

## SIDES

Chef's seasonal vegetables	
Beer battered onion rings	
Cornish sea salted triple cooked chips	
Mint buttered new potatoes	
Chef's seasonal garden salad	All 4.05

## FOR AFTERS

Home made ice cream and sorbet	6.95
Chefs tart (ask for todays selection), clotted cream ice cream	7.50
Peach & raspberry crumble, tonka bean ice cream	7.75
Dark chocolate marquise, cherry & sea salt	8.00
Cheese wedge (ask for todays selection), bread and chutney	8.50

## HOT DRINKS

Taylors 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.