

Two course meal served with a glass of sparkling wine	£22
Three course meal served with a glass of sparkling wine	£27

## SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	£12.25
Ayala Brut Majeur, France, NV 125ml	£9.75
Brockmans Signature G&T	£12
Aperol Spritz	£9.50

## NIBBLES

Marinated Olives	£4
Bread Board Spanish olive oil, aged balsamic, homemade butter	£5

## TO START

Homemade Soup Chef's garnish	£6	Classic Caesar Salad	£7.50
Home Cured Salmon Crème fraiche, pickled cucumber, lemon	£8.50	Chicken Liver Parfait Red onion marmalade, toasted brioche	£7.95

## 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	Hay Baked Carrots Wild garlic butter, salted caramelised hazelnuts, Devon Blue crumble	£17.95

## HOME COMFORTS

Bucatini Roasted shallot, garlic, sun dried tomato, olive, lemon, parsley	£14.95
Thwaites 'Original' Beer Battered Fish Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	£16.50
Hand Pressed Beef Burger Melted Keens Cheddar, glazed bun, relish, pickles, Cornish sea salted fries	£16.50

## SIDES

Chef's Seasonal Vegetables
Beer Battered Onion Rings
Cornish Sea Salted Triple Cooked Chips
Chef's Seasonal Garden Salad
All 4.05

## HOT DRINKS

Tailors 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

## FOR AFTERS

Ice Cream & Sorbet Selection	£6.95
Chef's Tart (ask for today's selection) clotted cream ice cream	£7.50
Spiced Ginger & Rum Cake Coconut ice cream, chilli pineapple	£7.50
Peanut Butter Parfait Banana, dark chocolate sorbet	£7.95
Cheese Wedge (ask for today's selection) Bread, chutney	£8.50

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. Prices include VAT.

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.