

EVENING A LA CARTE MENU



> TO BEGIN...

Soup of the day with toasted ciabatta and salted butter (v) (gf, vegan available)...7

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple chutney... 8

Posh Prawn Cocktail king prawns, cray fish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf)... 11

Onion Bhaji 'Vegan Scotch Egg' citrus salad, mango salsa (ve)... 7

Goat's Cheese Croquettes purple beetroot salad, pomegranate (v) ... 7
available with vegan cheese (ve) ... 7

Whole Baked Camembert with garlic, rosemary, red onion marmalade, ciabatta (v) (gf available)... 10

> MAIN COURSE...

Castle Howard Pheasant and Partridge Shepherds Pie cheddar mash, seasonal vegetables... 19

Slow Cooked Tranche of Cured Belly Pork hamhock croquette, Heaven & Earth mash potato, braised fennel and cider jus... 16

Loin of Yorkshire Lamb garlic & thyme fondant potato, crispy Jerusalem artichoke, young leeks, grelot onions, veal jus (gf)... 24

Corn-fed Chicken Supreme forest mushrooms, alliums, dauphinoise potato, Madera and tarragon sauce (gf)... 17

North Atlantic Cod, mussels, spring vegetable curried chowder ... 18

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, grilled flat mushrooms, roast vine tomatoes (gf available)... 22
choice of sauce blue cheese, brandy peppercorn, red wine, béarnaise... 2

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... 15

Grilled Halloumi marinated vegetable board, smoked paprika guacamole, cracked black pepper crème fraiche, hand cut chips and a Forest salad (v)... 15

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)(ve available)... 13

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> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... 3

Posh Chips our delicious chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... 6

Chef's Hand Cut Chips (v, gf)... 4

Grilled Halloumi (v, gf)... 5

Baked Cauliflower Fountains Gold cheese sauce (v)... 4

Buttered New Potatoes (gf)... 4

Battered Onion Rings (v, gf)... 3

Forest Salad Bowl baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... 3

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard (gf)... 7

Smoked Maple and Pear Panna Cotta pear, walnut, popcorn (gf)...7

Sticky Toffee Pudding Muscovado toffee sauce, Madagascan vanilla ice-cream... 7

Chocolate Orange Fondant piping hot with fresh raspberry and mascarpone (please allow extra time to bake & rest – the pudding we mean!)... 8

Cheese Board a selection of local & French cheeses, suitably garnished... 9

Checkout our drinks list for pudding cocktails!

> TO FINISH...

Coffee 3.5

Pot of Yorkshire Tea 3

Taylor's of Harrogate Tea 3

Hebden Teas Loose Leaf Teas 3.5

Real Hot Chocolate 3.5

Boozy Hot Chocolate 7

Espresso Martini 9

Liqueur Coffee 7

Remy Martin

Cointreau

Disaronno

Tia Maria

Baileys Irish Cream

If you have an allergy, or any questions about the menu, please ask a member of staff.