

EVENING A LA CARTE MENU



> TO BEGIN...

Seasonal Soup with toasted ciabatta and salted butter (v) (gf, ve available)...7

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... 9

Posh Prawn Cocktail king prawns, cray fish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf)... 12

Light Spiced Dahl red lentils, homemade flatbread (ve)... 7

Forest Sharer (for two to share) truffled creamy mushrooms and garden herbs, toasted ciabatta, oils and salted butter (v) (gf available)... 14

Whole Baked Camembert (for two to share) with garlic, rosemary, red onion marmalade, ciabatta, oils (v) (gf available)... 14

Goat's Cheese Croquettes sweet chili dip, baby gem, confit tomato (v)... 8

> MAIN COURSE...

Rack of Yorkshire Lamb garlic & thyme fondant potato, roasted baby carrots, charred alliums and broad beans, red wine jus (gf)... 26

Whitby Crab Thermidor truffle & parmesan fries, balsamic leaves and samphire (gf) ... 20

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) (gf)... 15

Duo of Pork Cheek and Collar roasted collar, braised cheek, roasted celeriac, pickled samphire, red wine just... 20

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

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

Pan Fried Gnocchi cream, garlic, parmesan, chive sauce, rocket, balsamic dressing ... 10
add pan fried salmon... 16

Forest Beef Burger toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper posh chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw...18

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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 Cheese (v)... 4

Charred Winter Greens (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

Affogato (gf, ve available)... 6

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

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

Cheese a slice of Wensleydale, fruitcake, glazed fig, apple & plum chutney... 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.