



GALTRES LODGE
HOTEL · RESTAURANT · BAR

A La Carte Menu

To nibble whilst you decide...

Galtres Gardeners' Platter home-made caramelised onion hummus, Bluebird Bakery croutes, baked beetroot wedges with sweet mustard dressing, goats cheese croutes (v)... £8.60

To Begin...

Chef's Homemade Soup served with Bluebird Bakery warm crusty bread & butter... £5.00

The Whole Yorkshire Hog crispy slow cooked cider pork cake, black pudding, belly pork with apple cinnamon compote & light crispy pork crackling... £5.60

Cross of York Smoked Salmon, Crayfish, & Prawn Cocktail iceberg lettuce, celeriac remoulade, melba toast, & parmesan wafer... £7.70

Gratinated Goats Cheese Croutes baked purple beetroot, pickled candy beets, golden beetroot gel (v)... £6.80

Terrine of Chicken Liver Pate toasted brioche, apple chutney, salad leaves... £5.95

Main Course...

Freedom Farmed Loch Duart Salmon Supreme superfood salad bowl with toasted almonds, pomegranate, spinach, maple dressing & hot new potatoes... £13.25

Swains of York Market Beef Burger toasted brioche bun with relish, crispy iceberg lettuce, grilled bacon, melted cheese, sliced tomato, pot of winter cabbage slaw, & home-made chips... £11.50

Nidderdale Chicken Breast gratin dauphinoise potatoes, green beans, shiraz sauce... £13.95

A British Classic! Line Caught Beer Battered Haddock, homemade chips, crushed minted peas, lemon, & home-made tartar sauce... £9.50

Rack Of Local Lamb winter greens, buttered carrots, potato cake, mint & honey red wine jus... £16.00



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Fish Pie with salmon, prawns, smoked haddock, with mash potato, & crispy cheese topping, served with garden peas... £9.50

Steak & Black Sheep Ale Short Crust Pastry Pie home-made chips, root vegetables, & peas... £12.95

Butternut Squash Tortellini & Goats Cheese roasted butternut, toasted almonds, spinach, with green beans (v)... £10.00

Wild Venison Casserole With Cheese Dumplings creamy mash, & green beans... £12.80

Sides...

Homemade Chips with your choice of sauces... £2.00

Beer Battered Onion Rings in Yorkshire's own Black Sheep ale... £2.00

Two Mini Yorkshire Puddings with a jug of gravy (vegetarian gravy available) ... £2.00

Vegetable Bowl brimming with roasted roots, garden peas, buttered carrots, spinach, leeks, & fresh beans... £2.00

The Great British Pudding...

Indulgent Ice Cream Sundae three scoops of ice cream (Malteser, orange, white chocolate with smarties), whipped cream, & treats – with chocolate brownie squares & sticky toffee pudding pieces... £6.50

Homemade Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream, & Yorkshire parkin crumbs... £5.50

Grown Up Jelly & Ice Cream Yorkshire Slingsby Rhubarb Gin “n” ginger beer jelly, with passion fruit sorbet, served with home-made shortbread – light & refreshing!... £5.25

Apple & Cinnamon Crumble Tartlet rib tickling custard, & vanilla ice cream... £5.25

Lemon Posset with forest fruit compote, home-made shortbread... £5.25

Traditional Cheese The Yorkshire Way... Wensleydale & Cranberry, Shepherd Purse Yorkshire Blue, with crackers, fruit chutney, celery, & grapes... £8.50

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