



**GALTRES LODGE**  
HOTEL · RESTAURANT · BAR

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## A La Carte Menu

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To nibble whilst you decide...

**Locally Baked Bread** Yorkshire Wharfe Valley Rapeseed Oil, Balsamic Glaze, Butter... £2.95

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

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To Begin...

**The Whole Yorkshire Hog** crispy slow cooked cider pork cake, black pudding, belly pork with apple cinnamon compote & light crispy pork crackling... £5.95

**Deep Fried Goats Cheese Croquettes** baked purple beetroot, pickled candy beets, redcurrant beetroot drizzle (v)... £6.80

**Layers of Cross of York Smoked Salmon, Prawn, Crispy Iceberg** seaweed cracker, yuzu, nasturtium leaf... £7.70

**Home-Made Thai Fish Cakes** sweet chilli dressing, cucumber, coriander salad, seaweed wafer... £6.95

**Chef's Home-Made Soup** served with warm locally baked bread & butter (ve, gf available)... £4.95

**Chicken Liver Pate** toasted brioche, apple chutney, nasturtium... £6.50

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Main Course...

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

**Rack of Local Lamb** summer greens, buttered carrots, potato cake, mint & honey red wine jus... £16.00

**Superfood Salad Bowl** with toasted almonds, pomegranate, spinach, maple dressing & hot new potatoes, choose between Freedom Farmed Loch Duart Salmon Supreme, Nidderdale Chicken Breast, or Roasted Mediterranean Vegetables with Balsamic (ve)... £13.25

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

**Cross of York Seabass** crushed new potatoes, summer greens, caper butter... £13.95

**Swains of York Market Rump Steak** home-made chips, Yorkshire beer battered onion rings, grilled flat mushroom, roast tomato, plus your choice of blue cheese creamy sauce, peppercorn and brandy sauce, or red wine sauce... £17.95



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Sides...

**Homemade Chips** with your choice of sauces... £2.95

**Beer Battered Onion Rings** in Yorkshire ale... £2.95

**Two Mini Yorkshire Puddings** with a jug of gravy (vegetarian gravy available) ... £2.95

**Vegetable Bowl** roasted roots, peas, buttered carrots, spinach, leeks, & fresh beans... £2.95

**Cauliflower Cheese** made by Jeff our chef...£2.95

**Galtres' House Salad**... £2.95

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The Great British Pudding...

**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

**Natalia's Chocolate Truffle Cake** orange marmalade ice cream... £5.50

**Home-Made Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream, Yorkshire parkin crumbs... £5.50

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

**Strawberry & Elderflower N'Eaton Tidy** passion fruit sorbet, strawberries, elderflower jelly, white chocolate mousse ... £5.25

**Affogato** vanilla ice cream & a shot of York Emporium Espresso, with home-made shortbread... £4.25

**3 Scoops of Yorkshire Ice Cream** made by our neighbour, LICC (Choose from: Cinnamon, Passionfruit, Orange Marmalade, Maltesers, or White Chocolate with Smarties)... £5.25

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**“Ouse” For Sharing? A Trip To The Seaside Summertime Sharing Platter**

bubblegum ice cream, candy floss, shortbread starfish, Natalia's chocolate truffle cake, white chocolate mousse, chocolate pebbles... £12.95

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

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**Coffee or Tea with Three Bitesize Home-Made Treats...** £5.00

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