

THE CURIOUS KITCHEN

Executive Chef Marc Payne and the team have created a menu packed full of good, wholesome, delicious food. Their inspiration is based on many traditional kitchen skills, including pickling, smoking and curing, with an occasional modern twist on either the ingredients or the techniques to surprise and delight.

Two course meal served with a glass of sparkling wine or cocktail 19.95

Three course meal served with a glass of sparkling wine or cocktail 24.95

SMALL PLATES

Homemade soup, chef's garnish	5.00
Smoked and pickled beetroot, mascarpone, granola, sorrel	7.50
Marinated beef, wasabi, black garlic, Japanese radish	9.00
Pigeon, sumac, chicory, squash, dukkha	9.50

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.95
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	11.50
Aperol Spritz	9.00
Tom Collins	8.50

CHEF'S TABLE

Make your choice from our extensive selection of fresh salads, home cured fish, seafood and artisan cured meats.
Starter - 8.95 Main - 15.95

DELI SANDWICHES

Served with thick cut chips.

Harissa chicken, lettuce, bacon mayonnaise, tomato relish, toasted turmeric sourdough	12.95
Smoked bacon, lettuce and tomato	11.95
Thwaites Original beer battered fish finger butty, crushed minted peas, homemade tartar sauce	14.00

CLASSIC SANDWICHES

All served with your choice of bread - granary or white and vegetable crisps

Honey roasted ham, watercress, English mustard mayonnaise	8.50
Mature cheddar and red onion marmalade	7.95
Free range egg mayonnaise and watercress	7.95
Prawn and dill mayonnaise	8.50
Salt beef, homemade pickles, cabbage 'slaw	8.95

LARGE PLATES

Roasted 'rare' beef, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, red wine jus	16.95
Chef's roast of the day, Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, pan jus	14.95
Chef's seasonal fish dish	Market Price
Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartar sauce	15.95
Celeriac risotto, Jerusalem artichoke and black truffle	15.00

SIDES

Chef's seasonal vegetables	
Beer battered onion rings	
Cornish sea salted triple cooked chips	
Ratte potatoes, lemon, rapeseed, parsley	
Chef's seasonal garden salad	All 4.05

FOR AFTERS

Baked apple crumble, blackberry ice cream	7.50
Frangipane tart, fresh almond, homemade plum jam	7.50
Chocolate and coffee entremet, roast banana ice cream	8.50
Ice cream and sorbet selection	6.95
Cheese wedge (ask for today's selection), walnut bread, chutney	8.50
Petit fours	4.00

HOT DRINKS

Taylor's 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

Prices include VAT, service at your discretion. 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.