

We're Open!

Mon-Sat: 8am to 4pm  
Sunday: 9am to 1pm

THE  
Kitchen



Scan to see our latest offerings

## All day dining...

Teacake, Toast or Crumpet	4
Currant teacake, crumpets or sourdough toast with strawberry jam or peanut butter & banana	
Yoghurt	6
Thick Greek yoghurt, homemade roasted nut granola, summer berry compote & honey	
Waffles	8
With a choice of: Smoked pancetta, maple syrup & fried egg; Preserved summer berries & clotted cream; Peanut butter, raspberry jam & vanilla ice cream	
Traditional Yorkshire Breakfast	12
Bacon, sausage, Doreen's black pudding, vine tomato, field mushroom & toasted sourdough with your choice of hen's eggs	
Classic Benedict	13
Treacle roasted ham, toasted English muffin, poached Burford Brown eggs & hollandaise sauce	
Smashed Avocado	12
Poached hen's eggs on toast with smashed avocado, sriracha & coriander	
Serrano Ham	15
Warm peach tossed in honey, Serrano ham, burrata, basil & smoked almonds	
Soup (Vegan)	7
Garden pea, spinach & coconut velouté, croutons & shoots	
Pasta	12
Pappardelle, Heirloom tomatoes & wood fired peppers, pine nuts & feta	
Grazing Board	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
Arancini	14
Creamy Gorgonzola, smoked pancetta & wild mushroom arancini, rocket & parmesan	

## Sandwiches

Served on a choice of artisan sourdough, farmhouse loaf or focaccia bread with vegetable crisps	
Ploughman's	8
Treacle glazed ham, Old Winchester cheddar, apple chutney, vine tomato & iceberg lettuce	
Bhaji	8
Crispy onion bhaji, pickled cucumber, coriander & coconut yoghurt	
Peri Peri Chicken	8
Roasted Yorkshire chicken in peri peri mayonnaise, citrus coleslaw & crunchy lettuce	
The Door Stop	8
Slices of middle cut dry cured Porcus bacon with crackling on toasted artisan bread	

For allergens and dietary requirements please speak to a member of the team

## Wine

Served by the glass (125ml/175ml ) or enjoy a carafe (500ml)

Choose from;

### White

Pinot Grigio, Castel Firmian – Italy (6.25/8.5/23)

Sauvignon Blanc, Buitenverwachting – South Africa (6.75/9.25/24)

### Rose

Pinot Grigio Rosé, Terre del Noce – Italy (5/7.5/20)

Cinsault, Grenache Rosé, Domaine Coste – France (6.25/8.25/22)

### Red

Merlot Castel Firmian – Italy (6.25/11.5/22)

Rioja Crianza, Promesa – Spain (6.5/9/24)

## Fizz

Served by the glass - 125ml

Moët & Chandon Champagne (13)

Ca' del Console Prosecco (7)

## Beer 330ml

Estrella Damm (4.5), Birra Piretti (4.5), San Miguel Gluten Free (4.5), San Miguel 0% (3)

## Cider 500ml

Thatchers (5.5), Old Mout Apple & Strawberry (5.5), Old Mout Berries & Cherries (5.5)

## Soft Drinks

ChariTea 330ml – Black, Red, Green & Mate (4)

Fentimans 275ml (3.25) – Victorian Lemonade, Mandarin & Seville Orange Jigger,  
Rose Lemonade, Dandelion & Burdock

Coke/Diet Coke 200ml (2.5) Harrogate Still/Sparkling Water 330ml (2.5)

Tea (3.5) - A selection of teas from Taylor's of Harrogate Coffee (3.5) - Nespresso coffees

Milk Alternatives – Soya, Almond, Oat (0.25)

## Cakes & Pastries

A selection of homemade cakes and pastries are available, please see the blackboard for info on today's treats.

Our sandwiches, grazing board, pastries and hot drinks are also available to go.

## The Shop

Take away a piece of the Manor. Selling our most desired accessories from linens to crockery.

Please see the display for individual pricing and see a member of the team for assistance.