

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, autumn berry compote & honey	
Fresh Buttermilk Pancakes	8
With a choice of: Smoked pancetta & maple syrup; Preserved summer berries & clotted cream; Hazelnut chocolate spread, candied nuts & 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	
Smoked Haddock	13
Natural smoked haddock, toasted English muffin, poached Burford Brown eggs, wilted spinach & hollandaise sauce	
Smashed Avocado	12
Poached hen's eggs on toast with smashed avocado, fresh chilli, sticky balsamic & coriander	
Buddha Bowl	13
Bombay spiced chickpeas, pickled cabbage, avocado, radish, labneh, chilli & heirloom kale	
Soup (Vegan)	7
Roasted carrot, ginger, coriander & red lentil velouté served with sourdough	
Pasta	12
Roasted pumpkin & sage ravioli, goat's cheese sauce, crunchy kale & walnuts	
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	
<i>Sandwiches</i>	
Served on a choice of artisan sourdough, farmhouse loaf or focaccia bread with vegetable crisps	
Reuben	8
Peppered beef pastrami, Swiss cheese, sauerkraut, mustard & pickles	
Goat's Cheese	8
Whipped goat's cheese, piquillo pepper relish, balsamic, cucumber & rocket	
Katsu	8
Breaded chicken breast, katsu sauce, iceberg lettuce & citrus slaw	
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

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.