

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 hedgerow berries & clotted cream; Banana, white chocolate fudge, candied pecans, salted caramel.	
Traditional Yorkshire Breakfast	12
Bacon, sausage, Doreen's black pudding, vine tomato, field mushroom & toasted sourdough with your choice of hen's eggs	
Mushrooms on Toast	13
Sautéed wild mushrooms, wilted spinach, poached Burford Brown eggs & walnut ketchup	
Smashed Avocado	12
Poached hen's eggs on toast with smashed avocado, fresh chilli, sticky balsamic & coriander	
Beetroot	13
Roasted ruby beetroot, pickled red cabbage, avocado, radish, labneh, cashew nuts & heirloom kale	
Soup	7
Roasted pumpkin & parmesan velouté, crispy sage & toasted seeds served with sourdough	
Tagine (Vegan)	12
Crispy sweet potato, chickpea, apricot & lime tagine, coriander	
Grazing Board	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
'Nduja	14
Porcus 'nduja & Burford Brown scotch egg, wilted spinach & rose harissa hollandaise	

Sandwiches

Served on a choice of artisan sourdough, farmhouse loaf or focaccia bread with vegetable crisps	
Pork Belly	8
Glazed Vietnamese pork belly, Asian slaw, crispy onions & coriander	
Buffalo Mozzarella	8
Buffalo mozzarella, macerated tomato, sticky balsamic & rocket	
Crispy Chicken	8
Breaded chicken breast, iceberg lettuce, avocado, mango & sriracha mayonnaise	
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.