

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, Winter berry compote & honey	
Fresh Croffles	8
With a choice of: Biscoff spread, salted caramel, Lotus biscuits & ginger & caramel ice cream; Smoked pancetta, maple syrup & roasted pecans; Preserved hedgerow berries & clotted cream.	
Traditional Yorkshire Breakfast	12
Bacon, sausage, Doreen's black pudding, vine tomato, field mushroom & toasted sourdough with your choice of Burford Brown eggs	
Beans on Toast	10
Spicy 'Nduja & red wine baked beans, fried Burford Brown eggs & watercress on toasted sourdough	
Smashed Avocado	12
Poached Burford Brown eggs on toast with smashed avocado, fresh chilli, sticky balsamic & coriander	
Beetroot	13
Roasted ruby beetroot, pickled red cabbage, avocado, horseradish, labneh, walnuts & heirloom kale	
Soup	7
Leek & potato velouté, cheesy muffin, crispy leeks & chive oil	
Turkish Eggs	14
Poached Burford Brown eggs, garlic & lemon yoghurt, smoked harissa dressing & warm flatbread	
Grazing Board	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
Trout	10
Hot smoked trout, boiled Burford Brown egg, caper & lemon quinoa, cucumber & baby gem lettuce	

## Sandwiches

Served on a choice of artisan sourdough, farmhouse loaf or focaccia bread with vegetable crisps

Deli	8
Mortadella, honey roasted ham, Milano salami, Emmental, rocket & tomato pesto	
Grilled Cheese	8
Goey Brie de Meaux, red currant & red onion relish, buttered & grilled Add Parma Ham 3	
Goats Cheese	8
Whipped goats cheese, roasted red peppers & rocket	
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 (125ml-6.25/175ml-8.5/Carafe-23)

Sauvignon Blanc, Buitenverwachting – South Africa (125ml-6.75/175ml-9.25/Carafe-24)

### Rose

Pinot Grigio Rosé, Terre del Noce – Italy (125ml-5/175ml-7.5/Carafe-20)

Cinsault, Grenache Rosé, Domaine Coste – France (125ml-6.25/175ml-8.25/Carafe-22)

### Red

Merlot Castel Firmian – Italy (125ml-6.25/175ml-11.5/Carafe-22)

Rioja Crianza, Promesa – Spain (125ml-6.5/175ml-9/Carafe-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.