

THE Kitchen

We're Open!

Mon-Sat: 8am to 4pm

Sunday: 9am to 1pm

A Lighter Morning

<i>Teacake, Toast or Crumpet</i>	4
Currant teacake, crumpets or sourdough toast with strawberry jam or peanut butter & banana	
<i>Yoghurt</i>	6
Thick Greek yoghurt, homemade roasted nut granola, Summer berry compote & honey	
<i>Fresh Waffles</i>	8
With a choice of one of the below: Lindley lemon curd, fresh blueberries, whipped cream & meringue; Smoked pancetta, maple syrup & roasted pecans; Preserved hedgerow berries & clotted cream.	

A Hearty Start To The Day

<i>Traditional Yorkshire Breakfast</i>	14
Bacon, sausage, Doreen's black pudding, vine tomato, field mushroom & toasted sourdough with your choice of Burford Brown eggs	
<i>Bruschetta</i>	10
Poached Burford Brown eggs on toasted sourdough with Black Piccadilly tomatoes, cooked with garlic & fresh basil	
<i>Smashed Avocado</i>	12
Poached Burford Brown eggs on toasted sourdough with smashed avocado, chilli, sticky balsamic & coriander	
<i>The Door Stop</i>	10
Slices of middle cut dry cured Porcus bacon with crackling on toasted sourdough	

To Drink

<i>Tea</i>	4	<i>Coffee</i>	4
A selection of teas from Taylor's of Harrogate		A selection from Nespresso coffees	
Milk Alternatives – Soya, Almond, Oat (0.5)			
<i>Freshly Pressed Juice</i>	3.25	<i>Village Press Fruit Smoothie</i>	5
Orange, Apple		Mango & Passionfruit	

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

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Lunchtime

<i>Kimchi Bowl</i>	14
Spicy kimchi, wild rice, avocado, radish & cime di rapa	
<i>Soup</i>	7
Broccoli & wild garlic velouté, croutons & chive. Served with sourdough bread	
<i>Turkish Eggs</i>	14
Poached Burford Brown eggs, garlic & lemon yoghurt, rose harissa dressing & warm flatbread	
<i>Grazing Board</i>	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
<i>Aubergine</i>	16
Marinated & grilled viola aubergine, salsa verde, feta cheese & toasted seeds	

Sandwiches

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

<i>Chicken</i>	10
Buttermilk fried chicken, fresh hispi coleslaw, iceberg lettuce & cajun mayonnaise	
<i>Grilled Cheese</i>	10
Goosey Brie de Meaux, red onion relish, buttered & grilled Add Parma Ham 3	
<i>Caprese</i>	10
Marinated Heirloom tomatoes, bocconcini, wild garlic pesto & rocket	

To Drink

Wine	125ml	175ml	500ml Carafe
Pinot Grigio, Castel Firmian, Italy	6.25	8.5	23
Sauvignon Blanc, Buitenverwachting, South Africa	6.75	9.25	24
Pinot Grigio Rosé, Terre del Noce, Italy	5.5	7.5	20
Cinsault, Grenache Rosé, Domaine Coste, France	6.25	8.25	22
Merlot, Castel Firmian, Italy	6.25	8.5	22
Rioja Crianza, Promesa, Spain	6.5	9	24

Friz

125ml glass	
Moët & Chandon Champagne	13
Ca' del Console Prosecco	7

Beer

300ml bottles	
Estrella Damm	4.5
Birra Piretti	4.5
San Miguel (GF)	4.5
Erdinger <0% 500ml	4.25

Fentimans

275ml bottles	All 3.25
Victorian Lemonade	
Rose Lemonade	
Mandarin Seville Orange	
Sparkling Elderflower	
Dandelion & Burdock	

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