

# THE Kitchen

WE'RE OPEN!

Mon-Sat: 8am to 4pm

Sunday: 9am to 1pm

## A LIGHTER MORNING

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 PANCAKES	8
With a choice of one of the below: Nutella, roasted hazelnuts & banana; Berries, clotted cream & pistachio; Pancetta & maple syrup.	
Add fried egg	2

## A HEARTY START TO THE DAY

TRADITIONAL YORKSHIRE BREAKFAST	14
Bacon, sausage, Doreen's black pudding, vine tomato, field mushroom & toasted sourdough with your choice of Burford Brown eggs	
WILD MUSHROOMS	10
Sauteed wild mushrooms & spinach on toasted sourdough with poached Burford Brown eggs & pickled walnut ketchup	
SMASHED AVOCADO	12
Poached Burford Brown eggs on toasted sourdough with smashed avocado, chilli, sriracha & coriander	
THE DOOR STOP	10
Slices of middle cut dry cured Porcus bacon with crackling on toasted sourdough	

## TO DRINK

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

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

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## LUNCHTIME

ARANCINI	14
Smoked pancetta, wild mushroom & Cote Hill Blue arancini, wild rocket & aged Parmesan	
SOUP	7
Sweet potato velouté, molasses & curry leaf. Served with sourdough bread	
CORNED BEEF HASH	14
Corned beef, caramelised onion, & potato patty with poached eggs & homemade brown sauce	
GRAZING BOARD	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
GOATS CHEESE	16
Balsamic glazed beetroot, Yellison Crowdie goats cheese, roasted walnuts, blackberry & watercress salad	

## SANDWICHES

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

PERI-PERI CHICKEN	10
Roast chicken, peri-peri mayonnaise, citrus slaw & iceberg lettuce	
SALMON	10
Scottish smoked salmon, dill, pickled cucumber, caper & lemon cream cheese	
FALAFEL	10
Crispy spinach, cumin & chickpea falafel, roasted red pepper jam, iceberg lettuce & cucumber	

## TO DRINK

<u>WINE</u>	<u>125ML</u>	<u>175ML</u>	<u>500ML</u> <u>CARAFE</u>
Pinot Grigio, Castel Firmian, Italy	6.25	8.5	23
Sauvignon Blanc Gran Reserva, Morandé, Chile	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

<u>FIZZ</u>		<u>BEER</u>		<u>FENTIMANS</u>	
125ml glass		300ml bottles		275ml bottles	All 3.25
Moët & Chandon		Estrella Damm	4.5	Victorian Lemonade, Rose	
Champagne	13	Birra Poretti	4.5	Lemonade, Mandarin Seville	
Ca' del Console Prosecco	7	Daura Damm (GF)	4.5	Orange, Sparkling Elderflower,	
		Erdinger 0% 500ml	4.25	Dandelion & Burdock	

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