

THE Kitchen

WE'RE OPEN!

Mon-Sat: 8am to 4pm

Sunday: 9am to 1pm

A LIGHTER MORNING

TEACAKE, TOAST OR CRUMPET	4
Current teacake, crumpets or sourdough toast with strawberry jam or peanut butter & banana	
YOGHURT	6
Thick Greek yoghurt, homemade roasted nut granola, Summer berry compote & honey	
FRESH PANCAKES	8
With a choice of one of the below: Nutella, roasted hazelnuts & banana; Lemon curd, blueberry & almond; 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	
BRUSCHETTA	10
Grilled sourdough, roasted Isle of Wight cherry tomatoes & basil with poached Burford Brown eggs	
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 Orange, Apple	3.25	Village Press Fruit Smoothie Mango & Passionfruit	5

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

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LUNCHTIME

PASTA	14
Paccheri pasta, courgette, Isle of Wight tomatoes, wild garlic & aged Parmesan	
SOUP	7
Roasted red pepper, rose harissa & lentil soup, crunchy croutons. Served with sourdough bread	
BEANS ON TOAST	14
Spicy 'nduja & chorizo beans with poached Burford Brown eggs on toasted sourdough	
GRAZING BOARD	16
Platter of locally produced charcuterie & farmhouse cheeses served with sourdough bread, pickles & chutney	
FETA	16
Feta, pea, garden mint, butter lettuce & crispy buckwheat salad	

SANDWICHES

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

CORONATION CHICKEN	10
Roast free-range chicken in a spiced almond & sultana mayonnaise, cucumber & iceberg lettuce	
MEDITERRANEAN	10
Feta, grilled Mediterranean vegetables & sun-blushed tomato	
CLUB	10
Chicken breast, honey roasted ham, egg mayonnaise, tomato & iceberg lettuce <i>Only suitable on farmhouse loaf</i>	

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
Pinot Noir, Badet Clément, Languedoc, France	6.75	9.5	25

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

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