

Festive LIGHT LUNCH MENU

- Served from 12pm to 3:45pm -
(Monday to Saturday)

Open Sandwiches (GF-A)

Served on a choice of white or brown bread with salad garnish

AVOCADO on Waldorf salad £11 (VE)

CHEESE SAVOURY red cheddar & spring onion, peppers,
semi-dried tomatoes, mayonnaise £11

ICELANDIC PRAWN COCKTAIL £13

HAM HOCK £11
Balsamic onion mayonnaise

Side - Rosemary & Sage Salted Chips £4.25 (GF-A)

Hot Sandwiches (GF-A) £16

Served on a focaccia with rosemary & sage salted chips
& a jug of gravy

ROAST TURKEY WITH HOMEMADE CRANBERRY STUFFING

**STRIPLOIN OF BRITISH BEEF ROASTED WITH CRACKED BLACK
PEPPER & SEA SALT**

Quiche Of The Day £14

Served with a house salad & fries

FESTIVE turkey, bacon & sprout

VEGETARIAN
Please ask for today's option

CAKES AND TRAY BAKES

Please ask a member of the team for today's selection

(GF-A) gluten free available, (VE) vegan

BREAKFAST

- Served from 9am to 11:30am -

Unfortunately we are unable to accommodate menu changes at the weekends or at busy periods during the week, other than dietary requirements

WATERFRONT BREAKFAST (GF-A) £10

Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes,
free range fried egg, served with toasted bloomer

VEGETARIAN BREAKFAST (GF-A) £10

Plant based sausages, hash brown, sautéed mushrooms, grilled tomato,
avocado, free range fried egg, served with toasted bloomer

BREAKFAST ROLL (GF-A) £5.50

Choice of either back bacon, Swaledale sausage or free range fried egg

SMOKED SALMON WITH SCRAMBLED EGGS (GF-A) £9

Served on toasted sourdough

EGGS BENEDICT (GF-A) £8.50

Yorkshire ham on a breakfast muffin, poached egg with hollandaise sauce

SMASHED AVOCADO WITH CRUMBLLED FETA CHEESE (GF-A) £9

Poached egg, roasted cherry tomatoes, Sriracha sauce,
served on toasted sourdough (add smoked streaky bacon + £1)

SAUTÉED TRUFFLED MUSHROOMS (GF-A) £8

On sourdough with a free range fried egg

FRUIT PANCAKES £8.80

Mixed berry compote flavoured with vanilla, Greek yogurt & honey

SIDE DISHES

Baked beans £1

Sautéed mushrooms £1

Hash browns £1.50

Black pudding £1.50

Pure Orange juice £3

Pure Apple juice £3

(GF-A) gluten free available

A discretionary 12.5% service charge will be added to parties of 6 or more

Festive LUNCH MENU

- Served from 12pm to 3pm -

2 Courses £24

3 Courses £28

STARTERS

Confit of Jack Fruit (GF-A) (VE)

Served on a soft taco with figs & pomegranate

Crayfish & Avocado Cocktail (GF-A)

Served with tomato salsa, brown bread & butter

Duck & Port Parfait (GF-A)

Celeriac & pickle slaw with oat cakes

Slow Roasted Belly Pork (GF)

Spiced kasha salad, ginger & black pepper syrup

Festive LUNCH MENU

MAINS

Baked Halloumi Cheese Pudding (GF-A) (VE-A)

Filled with Mediterranean vegetables served with bubble & squeak potato cake, sprout angel, Yorkshire pudding & a herb sauce

Grilled Sea Bass Fillets (GF)

Salt & vinegar potato cake, pea cream sauce & tomato tapenade

Roasted Turkey Breast (GF-A)

Bubble & squeak potato cake, sprout angel, Yorkshire pudding, seasonal vegetables, cranberry stuffing & gravy

Striploin of British Beef (GF-A)

Seasoned with black pepper & sea salt, bubble & squeak potato cake, sprout angel, Yorkshire pudding, seasonal vegetables, cauliflower hash brown & a rich red wine gravy

DESSERTS

Christmas Pudding (GF-A) (VE-A)

With brandy sauce

Warm Mince Pie Brownie

With rum & raisin ice cream

Cheese Plate (GF-A)

Wensleydale with cranberries, Harrogate blue, with fruit cake, savoury crackers & tipsy grapes

Mulled Wine Poached Pear Cheesecake (GF)

Served with Chantilly cream

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