BEERS & CIDERS

Birra Moretti | 4.6% £6 Theakstons Best | 3.8% £5.50 Inch's Cider | 4.5% £5.50

SPIRITS

Smirnoff Vodka | 37.5% £4.50 Harrogate Tipple Premium Gin | 43% £5 Harrogate Tipple Gooseberry | 43% £5 Harrogate Tipple Rhubarb | 43% £5 Harrogate Tipple Blueberry | 43% £5 Brockmans | 40% £5.50

SOFT DRINKS

FeverTree Tonic | 200ml | **£3** Light Tonic / FeverTree Elderflower / FeverTree Mediterranean / FeverTree Ginger Ale / FeverTree Ginger Beer

WINE & FIZZ

Beyond The River Chardonnay Peace Family Selection 2022 | 11% 175ml **£7.25** | 250ml **£9.25** | Bottle **£28**

Finca Vista Malbec 2022 | 14% 175ml £7.50 | 250ml £9.50 | Bottle £28

Discovery Beach White Zinfandel | 9.5% 175ml **£6.75** | 250ml **£8.75** | Bottle **£26**

Frizzante 1754 | 11% 125ml **£8.50**

Heineken | 330ml | 0% £4 Sol | 330ml | 4.2% £5 Old Mout Cider | 500mll 4% £5.60

MONKEY 47 Gin | 47% £7 Tanqueray 10 | 47.3% £6 Hendricks | 41.4% £5 Bacardi | 37.5% £4.50 Captain Morgans Spiced | 35% £4.50 Jack Daniels | 40% £4.50

Diet Coke (Half/Pint) £2.50/ £4

Coke Zero (Half/Pint) £2.50/ £4

Schweppes Lemonade (Half/Pint) £2.50/ £4

Aquiline Sauvignon Blanc | 11% 175ml **£6.75** | 250ml **£8.75** | Bottle **£26**

Tiera Alta Merlot | 12.5% 175ml **£6.75** | 250ml **£8.75** | Bottle **£26**

Ancora Pinot Grigio Rosé | 12% 175ml **£6.75** | 250ml **£8.75** | Bottle **£26**

Le Dolci Colline Prosecco Brut | 10.5% 70cl Bottle **£35**

For a full list of our drinks offering please come and see us at the bar or **dial 0** to talk to our team.



HARROGATE ROOM SERVICE A Taste of Yorkshire

www.CedarCourtHotels.co.uk

Our room service menu is available Monday to Saturday 11am to 9.15pm and Sundays between 11am to 8:15pm. However, items marked with "**24/7**" are available 24 hours a day. Please **dial 0** to place your order A tray charge of £5 will be applied to your bill. **in Cedar-Court-Hotels ()** TheCedarCourtGroupYorkshire

SANDWICHES

Selection of sandwiches served on white or granary bread, dressed leaves, potato crisps (GLUTEN FREE OPTION)

Smoked Salmon £11.50 chive cream cheese

Free Range Egg Mayonnaise (V) £8 rocket, black pepper

Yorkshire Ham £9.75 wholegrain mustard

> Soup of the Day (V) £8.00 rustic bread, flavoured butter

BURGERS

All served with salad garnish, coleslaw, tomato relish & triple cooked chips

6oz Yorkshire Chargrilled Burger £20 crispy streaky bacon, beef tomato, little gem, onion relish, mature Cheddar, house slaw

Redefined Vegan Burger (VE) **£20** baby gem, beef tomato, vegan mayonnaise Roast Dry Aged Beef Sirloin £9.75 horseradish sauce

Mature Cheddar Cheese (V) £8.50 Branston pickle

> **Classic Club Sandwich £16** chargrilled chicken fillet, crispy bacon, fried egg, peppered tomato, mayonnaise, baby gem

SIDES

Skinny Fries £4.75

Triple Cut Chips £5

Beer Battered Onion Rings £4

Seasonal Dressed Mixed Salad £5

Sauces £4.50 cracked peppercorn sauce / red wine & shallot jus / Yorkshire blue cheese sauce

MAINS

8oz 28-day Dry Aged Hereford Breed Sirloin Steak £32

triple cooked chips, roasted plum tomato, Portobello mushroom, dressed rocket

12oz Pork T-Bone £25 triple cooked chips, roasted plum tomato, Portobello mushroom, dressed rocket

Butterfly Chicken Fillet £23 triple cooked chips, roasted plum tomato, Portobello mushroom, dressed rocket

Theakston's Battered Haddock £20 triple cooked chips, mushy peas, curry sauce, caper mayonnaise, charred lemon

Three Egg Omelette (V) £12

dressed leaf salad choose two from the following, Yorkshire ham, mature cheddar, baby spinach, chopped tomato, sliced mushrooms, chopped red onion, roasted peppers

Smoked Salmon & Pickled Vegetable Salad £16

dressed baby leaf, dill cream cheese, garlic croutons, herb dressing

Cauliflower & Date Tagine (V/VE OPTION) £19 lightly spiced tomato sauce, minted crispy onion, roasted almond Israeli couscous Tender Chicken Makhani £17.50 pilau rice, naan bread, mango chutney

Keralan Cauliflower & Red Pepper Curry (V) £15

pilau rice, naan bread, mango chutney

AFTERS

Beetroot Chocolate Pudding (V) £9.50

Bitter orange ganache, crystal beetroot, vanilla pod ice cream

Rich Dark Chocolate Marquise (V/GF) £9.50 Cherry & brandy compote, chocolate soil, cherry ice cream

Caramelised Pear Crème Brûlée (V) £9 Cinnamon shortbread, caraway sugar

Selection of Locally Produced Dairy Ice Cream (V/VE OPTION) £8 seasonal marinated berries

Yorkshire Farmhouse Cheese 3 Cheeses $\pounds 12 / 5$ Cheeses $\pounds 15$

local fruit chutney, biscuits, grapes & celery supplied by Cryer & Stott Cheesemongers

VE Vegan | DF Dairy Free | V Vegetarian | GF Gluten Free

Allergens & Intolerances

All dishes may contain one of the following allergens: Wheat; Gluten; Peanuts; Nuts; Sesame Seeds; Celery; Soya; Milk; Eggs; Mustard; Lupin; Molluscs; Crustaceans; Fish; Sulphur Dioxide; The dishes may also contain food additives and/or other substances that might not be suitable for pregnant persons or people with specific dietary needs. For any questions regarding allergens or other contents please contact the restaurant directly. To find out more about this restaurants food safety please visit the Food Standards Agency's website.