



**CEDAR COURT
HOTELS**

YORKSHIRE

HUDDERSFIELD 
RESTAURANT MENU
Kick Back and Enjoy



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NIBBLE WHILE YOU WAIT

Breadboard (v/ve) £6 or £9 for 2

Homegrown rosemary focaccia, garlic puccia bread, garlic aioli, balsamic olive oil

Garlic Pizza Bread (v/ve) £7

Confit garlic oil, chopped parsley
(add mozzarella £2)

House Made Flatbread (v) £6

Smoked paprika houmous, balsamic olive oil

Lemon & Garlic Marinated Olives (v/ve/gf) £5

STARTERS

Soup of the Day (v/gfo) £7.5

Baked ciabatta, compound butter

6hr Braised Beef Brisket Bon Bons £9

Burnt bacon mayonnaise, sweet chilli relish, bacon dust

Smoked Salmon Crumpet £10

Homemade crumpet, oak smoked salmon, wilted spinach, poached egg, yuzu hollandaise

Pressed Ham Hock Terrine (df) £9

Focaccia shard, heritage piccalilli, charred shallot, pickled cucumber, micro herb

Spiced Cauliflower Pakora (v/ve) £8

Tamarind aioli, kachumber salad, popadom crisp, coriander

Garlic King Prawn & Chorizo Focaccia £10

Charred rosemary focaccia, confit garlic butter, dressed rocket, shaved Grana Padano

Crispy Buffalo Chicken Wings £8

House slaw, blue cheese dressing, snipped chive

SALADS

Pecan and Roasted Winter Vegetable Salad (v/gf/ve) £11

Beets, butternut squash, cavolo nero, pomegranate, sweet potato, pecan nuts, toasted pumpkin seeds, maple mustard dressing

Caesar Salad £10

Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing

Add Chargrilled Tuna Steak £7

Add Chargrilled Chicken Breast £7

Add Chargrilled Halloumi £7

BURGERS

All served in a toasted Brioche bun with salad, gherkin, onion ring, red cabbage slaw, tomato relish & skin on fries

170gm (6oz) Hand Made Prime Beef Burger £17

Smoked streaky bacon, mature cheddar

Vegan Burger (ve) £16

Breaded "buttermilk" Quorn fillet, portabella mushroom, vegan cheddar

Chicken Fillet Burger £18

Herb & Spice breaded chicken fillet, mature cheddar

MAINS

Yorkshire Beer Battered Haddock Fillet £18

Hand cut chunky chips, minted mushy peas, tartare sauce, charred lemon

6hr Braised Beef Featherblade (gf) £22

Double cream mashed potatoes, maple roasted chantennay carrots, wild mushroom, cracked pepper sauce, veal jus

Pulled Shoulder of Lamb Suet Pie £22

Cavolo nero, creamed potatoes, heritage carrots, minted gravy

Goats Cheese & Butternut Squash Gnocchi (v) £15

Oven roasted squash, wilted spinach, crispy sage, micro herb, shaved Grana Padano

Chicken Parmigiana £19

Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, chopped house salad

Pan Seared Cod Loin (gf) £22

Caramelised cauliflower puree, potato terrine, tender stem broccoli, parsley olive oil, baby chard

Butter Baked Chicken Breast (gfo) £20

Potato fondant, confit chicken leg croquette, butternut squash puree, English wild mushrooms, wilted greens, chicken jus

Cajun Chicken or Grilled Halloumi Gyros (v) £19

Housemade flatbread, pickled vegetable salad, pomegranate, tzatziki, skin on fries

Classic Baked Beef Lasagne £19

Charred garlic puccia bread, chopped house salad

FROM THE CHAR GRILL

All served with hand cut chips, rarebit portabella, confit tomato, crispy shallot, rocket and parmesan salad and a choice of sauce from:

Cracked Pepper/ Tomato & Basil/ Bearnaise/ Blue Cheese Cream/ Chimichurri

Butterfly Chicken £19

Simply seasoned or with a blackened cajun rub

238g (10oz) 28 Day Dry Aged British Rib Eye Steak £30

142g (5oz) British Minute Sirloin Steak £19

Tuna Steak £22

SIDES

Dirty fries (gfo) £7.5

BBQ Pulled pork, mature cheddar, jalapenos, BBQ sauce

Beer Battered Onion Rings (v/ve) £4

Skin on Fries (v/ve/gfo) £4.5

Hand Cut Chunky Chips (v/ve/gfo) £4.5

Chopped House Salad (v/ve/gf) £4

Chargrilled Garlic Puccia Bread (v/ve) £5

Double Cream Mashed Potatoes (v/gf) £4

Honey Roasted Heritage Carrots (v/gf) £4

Cauliflower Cheese (v) £4.5

PIZZA

Authentic 12" Hand Stretched, Stone Baked Pizza with Italian tomato base and melting mozzarella

Classic Margherita (v/gfo/veo) £12

Topped with Italian tomato & buffalo mozzarella

Pepperoni £13

Italian tomato, cured pepperoni, garlic infused oil

Formaggio de Capra (v/gfo) £14

Goats' cheese, caramelised red onion, rocket leaf, garlic infused oil

Nduja Pollo (gfo) £15

Spicy Italian sausage, pulled chicken breast, jalapeños

Hawaiian (gfo) £14

Pulled ham hock, sweet pineapple

BBQ Burnt Ends (gfo) £15

Slow cooked beef brisket, red onion, roasted peppers, melting mozzarella, sticky BBQ sauce

Korean BBQ Pulled Pork (gfo) £15

Pulled pork shoulder, sesame, coriander

PASTA

Tagliatelle ala Bolognese £14

Slow cooked beef ragu, tomato, basil leaf & Grana Padano

Linguine Carbonara £14

Roasted garlic, egg & parmesan cream, crispy pancetta, shaved pecorino

Penne Arrabiata (v/ve) £12

Sundried tomato, roasted peppers, chilli flakes, pomodoro sauce

*Add Chargrilled Chicken & Nduja £8

DESSERTS

Traditional Sticky Toffee Pudding (v) £8

Black treacle ice cream, butterscotch sauce

Warm Bakewell Tart (v/ve/gf) £8

Pear and ginger ice cream

Pecan and Salted Caramel Cheesecake (v) £8.5

Ginger biscuit-based cheesecake, pecan brittle and salted caramel sauce

White Chocolate and Raspberry Crème Brûlée (v) £8

Lavender shortbread

Warm Lemon and Olive Oil Sponge Cake (v) £8.5

Pistachio ice cream, blackberry compote

Yorkshire Ice Cream Selection (v/gfo/veo)

1 scoop £5 / 2 scoops £6 / 3 scoops £7
Selection of Yorkshire ice creams, chocolate sauce, vanilla cream, wafer curl

A discretionary service charge of 10% will be added to your bill and given to our team. Allergens & Intolerances - VE Vegan / DF Dairy Free / V Vegetarian / GF Gluten Free / O Option:

Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. An allergens information file is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. Please ask one of our Team Members for this information.