



CEDAR COURT  
HOTELS

YORKSHIRE

# HUDDERSFIELD RESTAURANT MENU

*Kick Back and Enjoy*



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[www.cedarcourthotels.co.uk](http://www.cedarcourthotels.co.uk)



Cedar-Court-Hotels



TheCedarCourtGroupYorkshire

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## NIBBLE WHILE YOU WAIT

### Breadboard (v/ve) £6 single / £9 for two

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

### Crispy Calamari £9.5

Crispy deep-fried squid, watercress and parsley salad, lemon and parsley aioli, crispy capers

### Spiced Cauliflower Pakora (v/ve) £8

Tamarind aioli, kachumber salad, popadom crisp, coriander

### Ribblesdale Goats Cheese (v/gfo) £9

Beetroot textures, olive bread croute, toasted pine nut, micro chard

### Crispy Buffalo Chicken Wings £8

House slaw, blue cheese dressing, snipped chive

## SALADS

### Caesar Salad £10

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

### Superfood Salad (v/veo) £11

Quinoa, tender-stem broccoli, kale, spinach, sweet potato, pomegranate, chai seeds, feta cheese, walnuts, red grapes, citrus and parsley infused 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, portobello 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, curry sauce, tartare sauce, charred lemon

### 6hr Braised Beef Featherblade (gf) £23

Creamed mash potatoes, charred asparagus, carrot fondant, glazed shallot, cracked pepper sauce, veal jus

### Roasted Honey Glazed Duck Breast £26

Confit duck leg spring roll, wilted pak choi, sweet potato puree, cherry port reduction

### Chicken Parmigiana £19

Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, hazelnut pesto and pine nut tossed salad

### Pan Seared Salmon Fillet (gf) £22

Lemon and dill crushed new potatoes, wilted summer greens, parsley and white wine cream

### Slow Cooked & Rolled Belly Pork £22

Beef dripping fondant potato, maple roasted carrots, tender-stem broccoli, cider reduction

### Cajun Chicken or Grilled Halloumi Garlic Flatbread (v) £19

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

## FROM THE CHAR GRILL

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

**Cracked Pepper/ Tomato & Basil/ 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

Pulled beef, mature cheddar, jalapenos, BBQ sauce

### Dirty Italian Fries (gfo) £7.5

Bolognese topped, melting mozzarella and parmesan, garlic mayonnaise

### 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

## 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

### Sundried Tomato & Pesto (v/gfo) £14

Bocconcini mozzarella, sundried tomato, hazelnut pesto, toasted pine nut

### Nduja Pollo (gfo) £15

Spicy Italian sausage, pulled chicken breast, jalapeños

### Meat Feast (gfo) £16

Ham, pepperoni, spicy Italian sausage, pulled beef, melting mozzarella

### BBQ Burnt Ends (gfo) £15

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

## PASTA

### Tagliatelle ala Bolognese £14

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

### Pesto Chicken Linguine £14

Charred chicken breast, hazelnut pesto, sundried tomato, linguine, shaved pecorino

### Penne Arrabiata (v/ve) £12

Sundried tomato, roasted peppers, chilli flakes, pomodoro sauce

### Tomato, Red Pepper & Mozzarella Gnocchi (v) £15

Oven baked red pepper, sundried tomatoes, bocconcini mozzarella, baby basil

### \*Add Chargrilled Chicken & Nduja £8

## DESSERTS

### Traditional Sticky Toffee Pudding (v) £8

Black treacle ice cream, butterscotch sauce

### Rhubarb & Pear Crumble Tart (v/ve) £8

Rhubarb and custard ice cream

### Pecan & Salted Caramel Cheesecake (v) £8.5

Ginger biscuit-based cheesecake, pecan brittle, toffee ice cream

### Warm Chocolate & Pistachio Brownie (v) £8.5

Pistachio ice cream, chocolate scroll

### Chocolate Orange Tart (v/ve/gf) £8.5

Mandarin sorbet

### 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.