

LOUNGE MENU

BREAKFAST

Monday to Friday 6:30-11:00AM

Weekends & Bank Holidays 7:00-11:00AM

Grilled bacon on sourdough £6

Grilled sausage on sourdough £6

Grilled bacon and sausage on sourdough £7.50

Quorn sausage on sourdough (vg) £6

Tomato omelette on sourdough (v) £6

American style pancakes with streaky bacon & maple syrup £6

VG Vegan / DF Dairy Free / V Vegetarian / GF Gluten Free / N Nuts / OP Option Available

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.

COLD SANDWICHES

All served on a choice of white or brown bloomer with salad garnish, coleslaw & crisps

Savoury cheese (v) £8.50

Cheddar cheese, mayonnaise, onion, peppers

Tuna mayonnaise £8.50

tuna flakes in mayonnaise with red onion

Egg mayonnaise (v) £8

egg mayonnaise with watercress

Yorkshire ham £8.50

sliced tomato, lettuce, Dijon mayonnaise

HOT SANDWICHES

All served on a choice of white or brown bloomer with salad garnish, coleslaw & crisps

Ham & cheese melt £9.00

Yorkshire ham & Cheddar cheese

Tuna melt £9.00

tuna mayonnaise & Cheddar cheese

Chicken shawarma £13.00

marinated chicken on a grilled flat bread with crisp lettuce, tomato, onion & cucumber with garlic mayonnaise & pomegranate molasses

EXTRAS / SIDES

Chunky chips (vg/gf) £4.50

Skin on fries (vg/gf) £4.50

Onion rings (vg) £4.00

Seasonal buttered vegetables (gf) £4.50

Seasonal super salad (vg/gf) £4.50

MAINS

Classic Battered haddock fillet £17.50

triple cooked chips, mushy peas & tartare sauce

Authentic Butter Chicken (n) £17.50

pieces of chicken in a creamy sauce with pilau rice, garlic naan & raita

Potato & Cauliflower Curry (vg) £15

in a medium spiced sauce with pilau rice & mango chutney

Breaded Chicken Escalope (gf) £17.50

topped with a mature Cheddar cheese sauce, served with fries & seasonal salad

Seasonal Superfood Salad (vg/gf) £9.50

with quinoa, cherry tomatoes, cucumber, sweet peppers & red onion

FROM THE CHAR GRILL

All our grills are served with roasted mushroom & tomato, chunky chips & crispy onions (gf op)

8oz 28 day aged sirloin £26

10oz D-cut gammon steak £20

with pineapple salsa

Butterfly chicken breast £19

served Cajun or plain

Sauces (gf) £2.50

peppercorn, chilli & garlic butter, red wine jus

BURGERS

All our burgers are served in a Toasted sour dough bun with tomato, baby gem & relish with Skin on fries & onion rings (gf op)

6oz beef burger £18.50

smoked streaky bacon, cheddar cheese

Char grilled chicken burger £18.50

Cheddar cheese

Spiced falafel burger (vg) £17

roasted peppers & pomegranate mayonnaise

PIZZA

Authentic 12" hand stretched, stone baked pizza

Classic Margherita (v) £13

rich tomato sauce, mozzarella & Italian herbs

Pepperoni £13.50

rich tomato sauce, mozzarella, beef pepperoni, garlic oil & rocket

Mediterranean vegetable (vg) £13.50

rich tomato sauce, roast vegetables olives, rocket & balsamic

BBQ pulled chicken £14

BBQ base, mozzarella, pulled chicken & roast peppers

Cedar hot shot £14

rich tomato sauce, mozzarella, beef pepperoni, jalapeños & hot honey

DESSERTS

Yorkshire rhubarb & vanilla panna cotta (v/gf) £8

with a light red berry soup

Sticky toffee pudding (v/gf op) £8

butterscotch sauce & salted caramel ice cream

Summer fruit trifle (v) £8

fruit jelly, vanilla custard topped with Chantilly cream

Ice cream bucket (v/gf) £7

topped with marshmallows, berries & coulis

Cedar cheese board (gf op) £10.50

a selection of Wensleydale, Cheddar, Brie & Yorkshire blue with crackers, chutney & grapes

SOFT DRINKS

Coke Zero | 16oz | **3.20**

Diet Coke | 16oz | **3.20**

Lemonade | 16oz | **3.20**

Bottled Coca-Cola | 330ml | **3.50**

Appletiser | **3.50**

J20 | **3.50**

Kick Energy | **3.50**

Fever Tree Slimline Tonic | **3.00**

Fever Tree Tonic | **3.00**

Orange Juice | **3.00**

Ginger Ale | **3.00**

Cordial | **1.00**

Harrogate Sparkling Water | 330ml **2.50**

Harrogate Still Water | 330ml **2.50**



HOT BEVERAGES

Americano | **3.90**

Latte | **3.90**

Cappuccino | **3.90**

Flat White | **3.90**

Espresso | **3.50**

Mocha | **3.90**

Hot Chocolate | **3.90**

Tea Pot | **3.30**

Fruit Tea Pot | **3.30**

Syrups | **0.50**

DRAUGHT BEERS & CIDERS

Heineken | 5% | **5.90**

Birra Morretti | 4.6% | **6.00**

Amstel | 4.1% | **5.80**

Beavertown Neck Oil | 4.3% | **6.50**

Inch's Cider | 4.5% | **5.60**

BOTTLE BEERS & CIDERS

Birra Moretti | 4.6% | **4.60**

Sol | 4.6% | **4.60**

Heineken | 5% | **4.60**

Guinness | 4.1% | **6.00**

Old Mout Kiwi & Lime | 4% | **6.00**

Old Mout Berries & Cherries | 4% | **6.00**

Heineken 0% | **4.50**

Guinness 0% | **5.50**

VODKA

Smirnoff Vodka | 37.5% | **4.00**

Grey Goose | 40% | **5.00**

RUM

Bacardi | 37.5% | **4.00**

Captain Morgans Dark | 40% | **4.00**

Captain Morgans Spiced | 35% | **4.00**

LIQUEURS

Disaranno Amaretto | 28% | **4.00**

Southern Comfort | 35% | **4.00**

Malibu | 21% | **3.90**

Archers | 18% | **3.90**

Baileys | 17% | **4.80**

Tia Maria | 20% | **4.80**

Cointreau | 40% | **4.50**

GIN

Gordons | 37.5% | **4.00**
Gordons Pink | 37.5% | **4.00**
Slingsby | 42% | **5.00**
Whitley Neil Original | 43% | **4.80**
Whitley Neil Rhubarb & Ginger | 43% | **4.80**
Whitley Neil Blood Orange | 43% | **4.80**
Whitley Neil Raspberry Gin | 43% | **4.80**
Whitley Neil Distillers Cut | 43% | **4.80**
Bombay Sapphire | 40% | **3.80**
Whitley Neil Original | 0% | **4.50**
Whitley Neil Rhubarb & Ginger | 0% | **4.50**

BRANDY

Courvoiser | 40% | **4.50**

WHISKY

Jack Daniels | 40% | **4.00**
Jamesons | 40% | **4.80**
Famous Grouse | 40% | **4.80**
Glenfiddich | 40% | **4.80**
Glenmorangie | 40% | **5.00**
Bells | 40% | **4.00**

FORTIFIED WINES

Martini Extra Dry | 15% | **4.00**
Martini Rosso | 15% | **4.00**

SHOTS

Jägermeister | 35% | **4.00**
Jagerbomb | 35% | **5.00**
Sambuca | 38% | **4.00**
(Original, Liquorice)
Tequila | 38% | **4.00**
Baby Guinness | 23.3% | **4.50**

WHITE WINE

Ancora Pinot Grigio, IGT Provincia di Pavia

Apple and citrus aromas lead to a crisp, clean and delicate palate, with lightly floral note balanced by lemony acidity and a fresh, dry finish. Taste Guide: 1

125ml 5.35 | 175ml 7.00 | 250ml 9.25 | Bottle 27.00

Tierra del Estrellas Sauvignon Blanc, Chile

combines aromas of fresh grapefruit and lime followed by flavours of juicy ripe melon on the palate, balanced by a subtle minerality and a crisp, refreshing finish.

Taste Guide: 1

125ml 5.25 | 175ml 6.75 | 250ml 8.75 | Bottle 26.00

Beyond The River Chardonnay Peace Family Selection, Australia

Beyond the River Chardonnay is a fresh, rich, dry white wine, full of tropical fruit flavours such as pineapple, pears and melon. Taste Guide: 3

125ml 5.70 | 175ml 7.50 | 250ml 9.50 | Bottle 28.00

ROSÉ WINE

Ancora Pinot Grigio Rosé, IGT Provincia di Pavia, Italy

Pale coral pink, this is a fresh & fruity rosé. Ripe berry & cherry fruit. (Ve). Taste Guide: 2

125ml 5.35 | 175ml 7.00 | 250ml 9.25 | Bottle 27.00

Burlesque White Zinfandel, California

With luscious strawberry ice cream aromas supported by a bright, berry fruited palate and an off-dry finish. Taste Guide: 4

125ml 5.25 | 175ml 6.75 | 250ml 8.75 | Bottle 26.00

RED WINE

Beyond The River Shiraz Peace Family Selection, Australia

A full-bodied and smooth wine enriched with ripe black fruit flavours. Taste Guide: E

125ml 5.40 | 175ml 7.25 | 250ml 9.50 | Bottle 28.00

Karu Merlot, Chile

Deep ruby-red in colour with a nose that presents aromas of red fruits and strawberries, some spice notes, and a light touch of oak. Taste Guide: C

125ml 5.25 | 175ml 6.75 | 250ml 8.75 | Bottle 26.00

Finca Vista Malbec Mendoza, Argentina

Deliciously fruity with notes of blackberry, plum and black cherry. Taste Guide: D

125ml 5.75 | 175ml 7.75 | 250ml 9.85 | Bottle 29.50

CHAMPAGNE & SPARKLING

Le Dolci Colline Prosecco Spumante Brut NV, Italy

Fresh & gently fruity fizz with citrus & green apple aromas. (Ve) Taste Guide: 2

20cl 8.95 | Bottle 35.00

Il Caggio Prosecco, Italy

Light, crisp, fruity and perfect as a drink on its own or with seafood and salad on a hot summers day. Beautiful. Taste Guide: 2

20cl 8.95 | Bottle 28.95

Champagne Gremillet Sélection Brut NV, Champagne, France

Drank in many French embassies across the world! A stunning Champagne with fresh floral aromas combines with characteristic sweet brioche overtones, balanced by peach skin & baked biscuit flavours with a crisp citrus finish. Taste Guide: 2

Bottle 75.00

**VG VEGAN / DF DAIRY FREE / V VEGETARIAN / GF
GLUTEN FREE / N NUTS / OP OPTION AVAILABLE**

ALLERGENS & INTOLERANCES

Should you have any concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Prices are correct at the time of publishing and are subject to change. Each hotel has an up to date price list on display at the Bar.

WEIGHTS & MEASURES ACT

Unless supplied pre packed Gin-Vodka-Whiskey-Rum are offered for sale or served on these premises in quantities of Twenty Five Millilitres or Multiples Thereof