



MENU DU JOUR

Monday to Saturday 12 noon to 2.30pm

Monday to Sunday 5.30pm to 9.30pm

2 COURSES £21.95, 3 COURSES £24.95

STARTERS

Soup Du Jour

Sage Oil (V)

Wood Pigeon Breast

Lentils & Chestnut Butter

Smoked Salmon

Horseradish Crème Fraîche & Buttered Yorkshire "Blini"

Poached Pear & Harrogate Blue Cheese Salad

Candied Pecans (V)

MAINS

Breast of Chicken

Dauphinoise Potato, Winter Greens, Wild Mushroom Fricassée

Grilled Fillet of Salmon

Crushed Potatoes with Olive Oil & Spring Onion, Spinach & Shellfish Bisque

Spiced Vegetable Tagine

Lemon Coriander Cous Cous (V)

10oz Dry Aged Ribeye Steak (£10 Supplement)

Twice Cooked Chips, Confit Tomato & Rocket Salad, Sauce Au-Poivre

PUDDINGS

Christmas Pudding

Rum Sauce & Brandy Butter

Lemon Tart

Winter Berry Compote, Blueberry Ice Cream

Dark Chocolate Torte

Black Cherry Compote & Mascarpone

Seasonal Cheese Plate

Harrogate Fruit Cake, Grapes, Celery & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to tables of 8 or more.