



starters

King prawns, garlic butter, flamed in brandy, bread	11.95
Asparagus tips, softly poached duck egg, Grana Padano parmesan, truffle oil, toasted brioche	8.95
King scallops, black pudding, crispy pancetta, hen egg, crispy fried bread	12.95
Goats cheese, Parma ham, toasted bread, fig chutney	8.95
Whitby crab, lemon mayonnaise, brown bread	12.00

à la carte mains

Honey roasted rack of lamb, Port sauce, glazed pears, vegetables, dauphinoise potatoes.....	28.95
Half crispy roast duck, orange and Grand Marnier sauce, vegetables, dauphinoise potatoes	28.00
Beef stroganoff, strips of fillet steak, mushrooms, peppers, paprika, brandy, cream, rice	26.00
Breast of duck, kirsch and black cherry sauce cooked pink, vegetables, dauphinoise potatoes.....	24.95
Roast cod loin, chorizo, broad beans, olives, garlic butter new potatoes, balsamic glaze	19.95
Sea bass fillets, 2 fillets, a chilli, garlic and oyster dressing on a bed of pak choi, new potatoes	28.95

side orders

Home-made chips	4.50	Garlic bread	4.50
A selection of fresh vegetables	4.50	Fresh salad	4.50
Bread board with olives and balsamic oil	4.50	Onion rings	4.50
Dauphinoise potatoes	4.50		

steak selection

Yorkshire fillet	34.00	Yorkshire sirloin	26.00
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served with tomatoes, mushrooms, home-made onion rings and chips

Choice of sauce or accompaniment:

Peppercorn cream, brandy sauce	4.50	Stilton, port, walnuts, julienne crisped leeks ...	5.50
Diane, mushrooms, French mustard, brandy ...	4.50	King pawns, garlic, herb brandy butter	10.95

market menu

starters - 8.95

- Coquille St Jacques, king scallops, prawns, gruyère cheese, piped mashed potato
- Chicken liver paté, fig chutney, toast
- Smoked salmon and prawns, Marie-Rose sauce
- Garlic mushrooms, cream, toasted bread
- Grilled halloumi, lemon, honey and sesame glaze
- Home-made crab cakes, sweet chilli sauce
- Soup of the day, croutons

mains - 17.95

- Belly pork, sherry jus, mashed potatoes, vegetables
- Cajun spiced chicken, bacon, salad, fresh pineapple, new potatoes
- Salmon fillet, capers, prawns, meunière butter, new potatoes, fresh spinach
- Sweet red peppers, stuffed with cous-cous, goats cheese, tomato passata
- Tarragon chicken, mushrooms, cream, white wine, vegetables, new potatoes
- Moules marinière, in a white wine, cream and garlic sauce, served with home-made chips and bread to dip
- Chicken Caesar salad, grilled chicken, smoked bacon, parmesan, croutons, baby gem, anchovies and dressing
- Add sliced avocado - £2 surcharge

desserts - 8.95

- Choose from the à la carte selection or a liqueur coffee
- Bishop Stilton cheese board with port (£3 surcharge on 3 x courses)

Market menu 3 course special offer - £34.00

Should you have any food allergies or special dietary requirements please inform us



platters & sharing boards

No 5 sharing board

A selection of our finest charcuterie, cheeses and antipasti. Served with Nocellara olives, locally produced sourdough bread, oil and balsamic, crackers, fig chutney, sweet drop red peppers and cornichons (serves 2)

35.00

Pairing suggestion: add 2 x 125ml glasses of Esk Valley Sauvignon Blanc Marlborough

45.00

Fish sharing board

Mackerel paté, smoked salmon, cold water prawns, smoked fish of the day and a fresh dressed Whitby crab. Served with green leaves, cornichons, locally produced sourdough bread, butter and a garlic lemon mayonnaise (serves 2)

40.00

Pairing suggestion: add 2 x individual bottles of Villa Sandi Prosecco

55.00

Vegetarian platter

Hummus, sundried tomatoes, gouda, dried apricots, crisp baguette, celery, grapes, cream cheese stuffed peppers, cornichons and nuts (serves 1)

18.00

Add a 125ml glass of house white or red wine

23.00

Camembert to share

16.00

Baked Camembert with your choice of topping:

Pecan and honey

Garlic and rosemary

Chilli jam

Served with sourdough bread

soft drinks

	Small	Large
Harrogate Water - still / sparkling	2.95	4.95
J2o orange and passion fruit		2.95
J2o apple and raspberry		2.95
Soda water / tonic water	2.25	1.75
Light tonic water		1.75
Schweppes lemonade		2.25
Coca Cola / diet coke		2.50
Belvoir Pressé - real fruit juice blended with sparkling		3.25
spring water - choose from:		
Old fashioned lemonade		
Ginger beer		
Elderflower		
Raspberry lemonade		

beer & cider

Budweiser	4.25
Birra Moretti	4.25
Peroni Nastro Azzuro	4.25
Leffe Blonde Belgium beer	4.75
Black Sheep English beer	4.75
Kopparberg (apple, mixed fruit or pear)	4.75
Crabbies Ginger Beer	4.75
Becks Blue	4.00
Peroni 0%	4.00