

STARTER

Duck & port parfait, celeriac slaw, focaccia crisp

Bleiker's smoked salmon, herb roast salmon, fresh water prawns
tomato jell and lemon crème fraîche (gf)

Roast beetroot with, torched goat cheese, baby plum tomatoes,
fresh basil, toasted pine nuts basil oil dressing (gf) (v)



CHEF'S CARVERY

York Racecourse-hung sirloin of beef, Yorkshire pudding

Sage butter glazed turkey, cranberry & thyme seasoning

Vegetarian

Pumpkin tortellini with wild mushrooms, spinach, olives and pepper puree (v)

offered with:

thyme roast and mint & parsley new potatoes
olive oil roasted carrots and parsnips - broccoli and cauliflower mornay
accompaniments and sauces

Dressed crab in shell

or

Herb poached salmon, smoked salmon, peeled prawn

served with

new potatoes

Sweet potato and tuscan vegetable olive salad (v) (gf)

Orzo pasta & papaya, sunflower seed salad (v)

Traditional green salad with olive oil (v) (gf)

We follow excellent hygiene practices in our kitchen; however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross-contamination by other ingredients. Please ask our staff for further information.

DESSERT or CHEESE

Glazed lemon tart wedge
vanilla cream, summer berry compote, passion fruit gel (v)

White chocolate toffee crème brûlée, gingerbread slice

Hawes yorkshire cheddar, wensleydale & cranberry, yorkshire blue
with biscuits, celery and grapes, fruit chutney

Complementary coffee served in Owners Trainers Lounge



WINES

WHITE

2. Sauvignon Blanc, Kuki, New Zealand (vgn)	29.00
4. Pouilly-Fumé, Domaine Pabiot - Loire, France	44.00
7. Pinot Grigio Pure (Italy)	22.00
8. Rioja Blanco, Vega, Spain	26.00
9. Chardonnay Rooks Lane, Australia	24.50
11. Chablis Domaine Testut - Burgundy, France	36.00
14. Puligny Montrachet, 'Les Houillères' Domaine Machard de Gramont -France	73.00

ROSÉ

65. Pinot Grigio Rosé - Pure (Italy)	23.00
67. Love de Léoube Rosé - Château Léoube - France	45.00

RED

30. Merlot, Tonada - Central Valley, Chile	22.50
31. Malbec Las Pampas - Mendoza, Argentina	27.50
34. Shiraz, Rooks Lane - Australia	24.50
37. Fleurie Domaine Pardon, Beaujolais, France	35.50
38. Pinot Noir, Kuki, New Zealand (vgn)	35.00
41. Château Le Tour De By Cru Bourgeois - Medoc, France	55.00

WATER | Harrogate Spring still and sparkling 4.00