



SAMPLE MENU

Bar Snacks

Citrus marinated olives £3

Scotch egg £4

Homemade pork scratchings £2.50
Applesauce

Small Plates

Swede & turmeric soup £7 G

Smoked Salmon £10.50 G
Dill dressing, creme fraiche, fennel & radish salad, sourdough croutons

Kale Salad £8.50
Bramley apple dressing, pomegranate, buckwheat, grana pandano

Fountains gold mac 'n' cheese £8.50 G
Herb Crumb

Sides

Triple cooked chips £4.50 GF
Rosemary salt, garlic aioli

Baby leaf salad £3.50
House dressing

Confit cabbage £4.00
Butter emulsion, sumac

Large Plates

Sykes Farm lamb rump £23
Jerusalem artichokes, courgette, pickled shallots, black garlic

Corn fed chicken breast £22
Fermented & burnt leeks, crispy shallots, mustard gravy

Harrogate beer battered haddock & chips £21.50 G
Tartare Sauce

Desserts

Plum Crumble £8 G
Vanilla ice cream

Baked dark chocolate hotspot £9.50
Honeycomb, vanilla ice cream

Sticky toffee pudding £7.50 G
Harrogate salted caramel porter sauce, Chantilly cream

Dark chocolate truffles £3

Served Thursday–Saturday. Please order at the bar with your table number. We change our menu regularly to ensure we are sourcing the freshest, local and seasonal produce.

*All of our dishes are nut free, though some desserts may contain traces. Certain dishes can be modified for GF options. **For full list of allergens please ask at the bar.***