

BREAKFAST MENU

SERVED 7AM - 11AM
ORDER AT THE COUNTER, COLLECT FROM THE PICKUP
POINT WITH YOUR BUZZER

YORKSHIRE BREAKFAST £12.50

Thick cut bacon, butcher's sausage, Doreen's black pudding, grilled plum tomato, portobello mushroom and free-range egg your way

YORKSHIRE BREAKFAST (V) £12.50

Herby vegan sausage, hash brown, grilled plum tomato, portobello mushroom and free range egg your way

EGGS BENEDICT £12.00

2 bacon, 2 poached eggs, hollandaise sauce on an English muffin

EGGS ROYALE £12.00

Oak smoked salmon, 2 poached eggs, hollandaise sauce on an English muffin

EGGS FLORENTINE £10.00

Wilted baby spinach, 2 poached eggs, hollandaise sauce on Baltzersens sourdough toast

SMASHED AVO £11.00

2 poached eggs, fresh smashed avocado on Baltzersens sourdough toast

FROM THE COUNTER

BREAKFAST BAPS £7.00

Thick cut bacon, butcher's sausage or vegan sausage + egg

SAUSAGE & EGG MUFFINS £7.00

Sausage, fried egg and cheese

SMOKED SALMON AND CREAM CHEESE BAGEL £8.00

FRESH FRUIT & NATURAL YOGHURT £6.00

OVERNIGHT OATS £6.00

With berries and natural yoghurt

PROTEIN POTS £5.00

Spinach & free range soft boiled egg

BAKERS' BASKET £4.50

GLASS OF FRESHLY SQUEEZED ORANGE JUICE £4.00

LUNCH MENU

SERVED FROM 11:30AM

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PLATTERS TO SHARE

THE DALES FIELD & DELI BOARD £26.00

Yorkshire charcuterie, smoked & cured Whitby fish, Farmhouse cheeses, pickles, chutneys, rustic breads (GF crackers on request)

GARDEN PLATTER (VG, GF, NF) £12.50

Grilled seasonal vegetables, marinated beets, heritage tomatoes, whipped vegan feta, beetroot hummus, gluten-free flatbread

FROM THE COUNTER

KIRBY MALZEARD SIRLOIN £22.00

Reared roast sirloin of beef, yorkshire puddings, rich roast gravy, buttered greens and roast potatoes

SPRING LEG OF LAMB £22.00

Carved to order with a redcurrant glaze, rich roast gravy, buttered greens and roast potatoes

SLOW ROASTED BEEF £19.00

Slow roasted daube of beef, leek mash and Theakston's beer gravy

YORKSHIRE CHICKEN BREAST £19.00

Yorkshire reared chicken breast wrapped in bacon, served with a white wine velouté sauce with fresh chives and seasonal vegetables

MEMBERS CURRY £18.00

Beef rendang, naan, pilau rice, cucumber-mint raita. Gluten free naan or roti available

MEMBERS VEGAN CURRY (V) £18.00

Coconut and lentil, naan, pilau rice, cucumber-mint raita. Gluten free naan or roti available

A LA CARTE LUNCH MENU

SERVED FROM 11:30AM

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KIRBY MALZEARD STEAK £32.50

Prime Ripon reared beef steak, cooked to your liking and served with classic sides and a brandy and mushroom sauce

FOUNTAINS ABBEY VENISON £16.00

Venison sausage made with locally sourced Fountains Abbey venison, served on buttery Yorkshire mash with proper onion gravy

GRILLED WHITBY HADDOCK (GF, NF) £17.50

Jersey Royals, minted peas, tartare dressing and lemon

FISH & CHIPS £18.50

Theakstons beer battered Whitby haddock with hand cut chips, minted peas and home made tartare sauce

FILLET OF SALMON (GF, NF) £19.00

Roast fresh fillet of salmon with hollandaise sauce, Jersey Royals and minted peas

BRAMHAM BURGER (NF) £17.50

Aged Yorkshire beef, confit onions, relish, brioche bun, crisp leaf and french fries

PLANT BURGER (VG, NF) £17.50

Confit onion, relish, brioche bun, crisp leaf and french fries

WHITBY MUSSELS £15.00

Fresh Whitby landed mussels, steamed simply to let the coast speak for itself, served with rich, warming broth and proper crusty bread

YORKSHIRE DRESSED CRAB £15.00

Sweet, hand-picked crab from the Yorkshire coast, served dressed in the traditional way with fresh lemon, cracked black pepper and homemade accompaniments

PARMESAN & TRUFFLE RISOTTO £16.00

Served with market greens and basil oil (V, GF, NF)

Please don't hesitate to speak to a member of staff if you have any special dietary needs or allergies. The members tent is under concession to www.hgfd.co.uk

V - Vegan

GF - Gluten Free

VG - Vegetarian

NF - Nut Free

POL ROGER

MEMBERS ENCLOSURE

This menu is proudly brought to you by Harrogate Food and Drink Company, from field to plate.

Featuring locally sourced, seasonal dishes that showcase the very best of Yorkshire produce, thoughtfully crafted and changing regularly to reflect what's fresh and at its peak.

EST **HF** 2010

HARROGATE FOOD & DRINK CO.

Kindly sponsored by
CHAMPAGNE
POL ROGER

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SIDES

FRIES (VG, GF)	£5.00
JERSEY ROYALS WITH HERB BUTTER (V, GF)	£6.50
DRESSED LEAF SALAD (VG, GF)	£5.00
CHARRED TENDERSTEM (V, GF)	£6.00

SOMETHING SWEET

LEMON POLENTA CAKE (V, GF, NF)	£7.50
YORKSHIRE RHUBARB & CUSTARD TRIFLE (V, NF)	£7.50
MANGO & PASSIONFRUIT CHEESECAKE WITH COCONUT SORBET (VG, NF)	£8.00
WHITE CHOC BROWNIE & VANILLA ICE CREAM (V, NF)	£7.50

BRAMHAM AFTERNOON TEA

SERVED FROM 3PM EACH DAY

BRAMHAM AFTERNOON TEA (NF) **£27.50**

Per person. A tiered selection for one or two to share.

Includes the following:

SAVOURY

Yorkshire Sausage Roll

Beef Fillet Yorkshire Pudding

A selection of finger sandwiches:

Coronation Chicken ~ Oak-smoked salmon & lemon ~ Free range egg

mayo & cress (V) ~ Yorkshire ham & grain mustard ~ Cucumber and

mint yoghurt (V) ~ Coronation chickpea (VG)

Gluten free bread available

SWEET TREATS

Warm freshly made Stamford Farm clotted cream and Bracken Hill jam

Pink champagne panna cotta

Strawberry Cupcakes

Dulce de leche carrot cake

ALL SERVED WITH UNLIMITED YORKSHIRE TEA OR BARISTA COFFEE

POL ROGER AFTERNOON TEA

POL ROGER AFTERNOON TEA (NF) **£39.50**

Per person. Includes our full afternoon tea plus a

chilled glass of Pol Roger Champagne

ROSÉ AFTERNOON TEA (NF) **£34.50**

Per person. Includes our full afternoon tea plus a glass of Rosé

Additional glasses of Pol Roger Champagne **£16.00**

Additional glasses of Rosé **£9.50**