

HARROGATE RESTAURANT WEEK MENU



TWO COURSES 20 | THREE COURSES 25
MONDAY TO SATURDAY 12NOON - 7PM

STARTERS

Prawns on The Stray | Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted garden herb focaccia

Kitchen Garden Soup Of The Day (PBA) | Homemade focaccia

Patatas Bravas (GF/PB) | Crispy golden potatoes topped with a smoky, mildly spicy tomato-paprika bravas sauce, garlic aioli

Salt Baked Beetroot Tartare (PB|GF) | Toasted hazelnuts, creamy whipped feta, sorrel

Steamed Duck Wontons | Crisp pickled Asian slaw, zesty ponzu sauce

Kkanpunggi Crispy Fried Chicken (GF) | Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, spring onion, black onion seeds

MAINS

Pan Roasted Seabass | Crushed garden herb new potatoes, buttered spinach, mussel & herb cream sauce

Provenance Beef Burger (GFA) | Toasted brioche bun, tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips
add streaky bacon | 1.5 // *add onion rings* | 1.5

Spicy Bean Burger (PB) | Toasted bean burger, garlic aioli, coriander & lime avocado, tomato & crisp gem lettuce

Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF)
Tartare sauce, minted crushed peas or garden peas

Pasta of the Day | Please see our specials of the day

Homemade Steak & Theakston Ale Pie or Chicken & Leek Pie (£5 Supplement) | Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy

Fresh Fuel Salad (GF/PB) | Lemon & chilli dressed quinoa salad with roasted Tenderstem broccoli, chickpeas, salted cucumber, broad bean, pickled shallot, avocado, fresh mint, fresh coriander & watercress
add pan-roasted salmon | 6 // *chicken supreme* | 6

Thai Kitchen Garden Symphony (GF/PB) | Tamarind & palm sugar smoked tofu, green chilli coconut cream, roasted aubergine purée, Thai basil jasmine rice, lotus root crisps

DESSERTS

Mini Chocolate Brownie (GF|V)

Chocolate-Dipped Salted Caramel Profiteroles (V)

Sticky Date Cake (GF)

Affogato | Vanilla ice cream, shot of espresso

Trio of Ice Cream & Sorbet (GF) | Flavours vary

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (PB) PLANT BASED | (PBA) PLANT BASED OPTION AVAILABLE

Set menu not available for tables over 8 people. If you require more 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 all tables.