



HARROGATE RESTAURANT WEEK MENU



Two-courses £20 | Three-courses £25

Monday to Saturday 12noon to 7pm.

STARTERS

Seasonal Soup of the Day

Warm sourdough bread & salted butter [GFA | PBA] (2,7)

Steamed Duck Gyoza

Crunchy rice wine pickled vegetables with fresh coriander & soy sauce dip (2,12,13,14)

Tomato & Mozzarella Bruschetta

A mixture of fresh & sundried tomato, creamy mozzarella on garlic sourdough, dressed with nut-free basil pesto & balsamic [GFA | V] (2,7,14)

MAINS

Gammon Steak

Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs, and a fresh rocket salad [GF] (4)

Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, tartare sauce [GF] (4,5,9,14)

Fresh Fuel Salad

Lemon & chilli dressed quinoa salad with roasted Tenderstem broccoli, chickpeas, salted cucumber, broad bean, pickled shallot, avocado, fresh mint, fresh coriander & watercress [GF/PB] (14)

add salmon (5) or buttermilk chicken £6

Venison Ragù Rigatoni

Rigatoni pasta in a rich, slow-braised venison ragù with red wine, aromatic herbs and tomato (2,7,14)

DESSERTS

Affogato

Creamy vanilla ice cream 'drowned' in a shot of hot espresso, served with biscotti [V](2,4,7,10,14)
Why not add your favourite liqueur?

Sticky Toffee Pudding

Warm rich sticky toffee pudding with indulgent sea salted caramel sauce and creamy vanilla ice cream [GF|V] (4,7)

Mini Dessert & Coffee

Choice of chocolate-dipped salted caramel profiteroles [V] (2,4,7), sticky toffee pudding [GF|V] (4,7) or warm chocolate brownie [GF|V] (4,7,13) served alongside freshly brewed coffee or tea



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.

09/2026