

BREAKFAST | BRUNCH

MONDAY TO FRIDAY 7:30AM – 11:30AM
WEEKENDS & BANK HOLIDAYS 8AM – 11:30AM
7AM FOR CONTINENTAL BREAKFASTS IF PRE-ORDERED

CONTINENTAL 14

- Fruit Juices
- Seasonal Fresh Fruit & Yoghurts [PBA] (7,14)
- Selection of Cereals & Muesli
- Selection of Cold Meats & Cheese (7,14)
- Freshly Baked Croissants & Danish Pastries (2,4,7,13,14)
- Mini Bread Rolls, White or Brown Toast [GFA] (2,13)
- Selection of Jams & Preserve

Guests with breakfast included within their accommodation rate.

This entitles you to our continental breakfast and one cooked breakfast option per person.

Both inclusive of a cafetière of coffee or pot of tea.

COOKED

- The Benedict's | Toasted muffin, soft poached eggs, hollandaise & ham, smoked salmon or spinach 14
- Yorkshire Breakfast [GFA] | dry cured back bacon, yorkshire pork sausage, Doreen's black pudding, roasted tomato, baked beans, mushrooms & fried, poached or scrambled eggs (2,4,7,9,14) 15
- Vegetarian Yorkshire Breakfast [V/GFA] | vegetarian sausages, grilled halloumi, roasted tomato, baked beans, mushrooms, spinach & fried, poached or scrambled eggs (2,4,7,9,14) 15
- Smoked Salmon & Scrambled Eggs [GFA] | Toasted sourdough (2,4,5,7,14) 14
- Shakshuka (V) | Eggs poached in spiced tomato and red pepper sauce 13
- Avocado & Poached Egg [GFA] | Toasted sourdough (2,4,7,14) 13
- Omelette [GF] | Enjoy plain or add filling - ham, cheese, mushroom, tomato, chorizo | 2 each (4,7) 10
- Streaky Bacon Roll 7
- Creamy Porridge [GF] | Honey or berry compote (2,7,14) 12

COFFEE & TEA

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| Freshly Ground Cafetière | 3.85 | Speciality Coffees | 3.85 |
| Made with Three Peaks coffee beans | | Using Caffe Napoli beans for our coffee machines | |
| Pot of 'Taylors of Harrogate' Speciality Tea | 3.35 | Hot Chocolate | 3.85 |
| Please ask for our selection | | | |

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

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.