



## HARROGATE RESTAURANT WEEK MENU

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2 Courses £15 | 3 Courses £20

### THE BEGINNING

Kitchen Garden Soup of the Day

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

Maple & Garlic Roasted Cauliflower

Spicy sake sauce [PB | GF] (13,14)

Steamed Duck Wontons

Pickled vegetables, soy dipping sauce (2,12,13,14)

### THE MAIN

Paneer Lababdar

Soft paneer cubes in a rich, creamy tomato and cashew gravy, finished with cream and grated paneer for a velvety texture. Served with coconut rice dumplings. (2,7,10)

Pasta del Giorno "Pasta of the Day"

Seasonal garnish, please see specials card

Beer-Battered Hodgsons of Hartlepool Haddock & Triple-Cooked Chips

Tartare sauce, minted crushed peas or garden peas, lemon [GF] (4,5,9,14)

Steak & Theakston Ale Pie or Chicken & Leek Pie

Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy (2,4,7,14)  
+ £4 Supplement

British Brisket Burger

Toasted brioche bun, tomato relish, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips [GFA] (2,4,7,13)

+ Streaky Bacon £1.50 + Another Patty £5

Moroccan Chickpea Tagine

slow-braised chickpeas, sweet potato & apricots in a spiced tomato sauce, served with a herby couscous [PB] (2)

### THE FINALE

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce [GF] (4,7)

Apple Tarte Tatin

Vanilla ice cream, toffee sauce (2,4,7)

Affogato

Creamy vanilla ice cream "drowned" in a shot of hot espresso, served with homemade biscotti (2,4,7,10,14)

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 members 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.