



## DINNER MENU

Available Monday – Saturday 7.00pm – 9.00pm

### SHARING PLATTERS

#### Baked Camembert 16

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V)

#### Charcuterie Platter 19

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF\*, DF\*)

#### Olive and Bread Board 12

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (V, DF)

### STARTERS

All served with a freshly baked roll and butter

#### Chef's Homemade Soup of the Day (V, GF) 8

#### Langoustine Ravioli 12.5

Lightly spiced bisque, samphire, cucumber & dill salsa

#### Trio of Beetroot 8.5

Pureed, pickled and shaved. With creamed goats cheese and crushed walnuts (V, \*GF, \*Ve)

#### Pork and Black Pudding Terrine 10.5

Carrot & Coriander puree, crispy coriander leaves (\*DF)

#### Seared King Scallops 12.5

Celeriac & truffle puree, apple salad, lemon & mint vinaigrette (GF, \*DF)

#### Spinach and Feta Croustillants 9

Spiced tomato chutney, salted cucumber salad (V)

### MAIN COURSES

#### Breast Of 'Knabbs Hall Farm' Chicken 26

Fresh English asparagus, red pepper puree, potato gnocchi, tomato jus (\*GF, \*DF)

#### Rump Of New Season Lamb 28.5

Spiced lamb faggot, fresh peas, olive tapenade, potato terrine and a red wine reduction (GF, DF)

#### Pan Fried Gressingham Duck Breast 28

Confit leg pie, braised baby fennel, carrot puree, potato fondant and port sauce (GF, \*DF)

#### Pan Roast Seabream Fillet 25

King scallop, broad beans, jersey royals and a noisette hollandaise (GF, \*DF)

#### Cornish Cod Loin 25

Chicken & bacon mousse, pickled shimeji mushrooms, crispy chicken skin, crispy potatoes and a chicken jus (GF, \*DF)

#### Shetland Salmon Fillet 23

Conwy mussels, confit heritage tomatoes, saffron mayonnaise and a crab croquette (\*GF, \*DF)

The allowance for guests on a dinner inclusive rate is £33.50 per person. A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. As our kitchen is a multi purpose kitchen and we use common fryer oil we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

## FROM THE GRILL

**10oz Rib Eye Steak** (recommended cooked medium rare) 28  
**10oz Sirloin Steak** (recommended cooked medium rare) 33  
 Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF, DF\*)

**Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce** (GF) 4.5

**Chicken Burger** 18  
 Crispy smoked bacon, roast red pepper, avocado and smoked cheese on a toasted brioche bun and served with skinny fries and a chilli, garlic and smoked paprika aioli

**Whitley Burger** 18.5  
 Chargrilled homemade beef burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries and a chilli, garlic and smoked paprika aioli

**Add grilled back bacon to your burger** 3  
**Add mature cheddar cheese to your burger** 2.5

## VEGETARIAN, VEGAN AND SALADS

**Charred English Asparagus** 20  
 Baked Jerusalem artichokes, vegan cheese, roast onion puree, crispy shallots and truffle oil (VE, GF)

**Creamed Wild Mushroom Tortellini** 21  
 Roast butternut squash, spinach, roast hazelnuts and pickled mushrooms (V)

**Loaded Greek Salad\*** (Available as a starter) 9/18  
 Traditional Greek salad packed with artichokes, avocado and chickpeas (V, GF)

**House Mixed Salad\*** (Available as a starter) 7/14  
 Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (Ve\*, V, GF, DF)

**\*Add chargrilled haloumi** (GF) 5  
**\*Add chickpea & sweet potato falafel** (V, GF, DF) 5  
**\*Add chargrilled chicken breast** (GF, DF) 7  
**\*Add prawns and Marie rose sauce** (GF, DF\*) 7

### COLD SANDWICHES

All served on sourdough bread with a dressed mixed salad, crisps and mixed olives

**Mature Cheddar** 8.5  
 With caramelised onion chutney (V, GF\*)

**Oven Baked Wiltshire Ham** 9.5  
 With sliced beef tomatoes and wholegrain mustard (GF\*, DF)

**Smoked Salmon** 11  
 With pickled cucumber ribbons and a black pepper mayonnaise (GF\*, DF)

**Spiced Hummus** 8.5  
 With pickled chillies and diced red onion (V, GF\*, DF)

### SIDES DISHES

**Buttered Asparagus, Crushed Hazelnuts** (V, GF, \*DF) 5.5

**Fresh Peas & Broad Beans, Mint Vinaigrette** (V, GF, DF) 4.5

**Triple Cooked Hand Cut Thick Chips** (V, DF) 4.5

**Tenderstem Broccoli, Toasted Almonds, French Dressing** (V, GF, DF) 5

**Hasselback Potatoes** (V, GF, DF) 4.5

**Miso Roasted Chantenay Carrots, Toasted Pistachios** (V, GF, DF) 4.5



## DESSERTS

<b>Chefs Sharing Platter</b>	17
<i>A selection of smaller desserts to share, please ask your server for today's selection</i>	
<b>Today's Hot Pudding</b>	8.5
<i>Served with your choice of homemade traditional custard, vanilla dairy ice cream or pouring cream</i>	
<b>Lemon Posset</b>	9.5
<i>White chocolate &amp; basil sorbet, beetroot sponge, blackcurrant gel, swiss meringue, white chocolate soil and sherbet beetroot (V, *GF)</i>	
<b>Chocolate 'Cheesecake'</b>	9.5
<i>Gold chocolate mousse, coffee meringue, Baileys ice cream, crushed hazelnuts, chocolate crumb and dulce de leche (GF)</i>	
<b>Egg Custard</b>	9
<i>Earl Grey ice cream, nutmeg tuille, granola and salted caramel (V)</i>	
<b>Selection of Ice Cream &amp; Sorbet</b>	8.5
<i>Choose three of our homemade ice creams or sorbets served inside a crisp brandy snap basket (V, GF*, DF*)</i>	
<b>Mini Dessert and Coffee</b>	9.5
<i>Choose from a mini fruit delice, chocolate brownie or mini hot pudding with your choice of English breakfast tea or an Americano on the side</i>	
<b>Selection of Regional Cheese &amp; Biscuits</b>	11
<i>Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits (GF*)</i>	

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## TEA & COFFEE

<b>Taylor's of Harrogate English Breakfast Tea</b>	3.75
<i>A wider selection of teas are available on request</i>	
<b>Fresh filter coffee</b>	4
<i>Decaffeinated coffee is also available</i>	
<b>Fresh coffee with your choice of liqueur</b>	8
<i>Topped with thick cream</i>	
<b>SPECIALIST COFFEES</b>	
<b>Espresso</b>	3.75
<i>A single 25ml shot of pure crema aroma coffee</i>	
<b>Cappuccino</b>	4.50
<i>Espresso and hot milk, with the surface topped with foamed milk</i>	
<b>Latte</b>	4.50
<i>Espresso coffee and hot steamed milk, milkier than a cappuccino</i>	
<b>Macchiato</b>	4.50
<i>Espresso coffee with a dash of frothy steamed milk</i>	
<b>Mocha</b>	6
<i>Espresso, hot chocolate and frothed milk</i>	
<b>Americano</b>	3.75
<i>Espresso mixed with hot water</i>	
<b>Flat White</b>	4.75
<i>Double espresso with steamed milk</i>	
<b>Iced Latte</b>	4.50
<i>Espresso, ice and cold milk</i>	
<b>Double up on the coffee!</b>	1.75
<i>Add an extra 25ml shot of coffee (Go Large!)</i>	
<b>Add flavour to any of these drinks</b>	1.75
<i>Hazelnut, caramel or vanilla syrups are available</i>	

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