



A LA CARTE MENU

Served 5pm - 8pm Wed, Thur & Sun, 5pm - 9pm Fri & Sat

STARTERS

Homemade Traditional Yorkshire Pudding (v) 8 Kcals 391

Onion gravy

Twice Baked Cheese Soufflé (v) 8 Kcals 496

Chef Recommends Smoked Ham Hock Terrine * 9 Kcals 362

Ham Stock Poached Leeks, Texture of Apple, Toasted Bread Chef Recommends Mushroom Arancini 9 Kcals 512

Pickled Mushrooms, Curried Cauliflower Puree

Chef Recommends Dewars Prawn Cocktail * 10 Kcals 331

Atlantic Prawns, Iceberg Lettuce, Cucumber, Red Pepper, Marie Rose Sauce 9

Seasonal Soup * (gf,df,vg) 8 Kcals 239

Brown butter croutons, bread & butter

MAINS

Old English Sausages * 20 Kcals 927

Traditional Yorkshire pudding, creamy mash potatoes, pork cider gravy Kcals 499

Chef Recommends Yorkshire Beer Battered Haddock * 22 Kcals 835

Mushy peas, Tartar sauce, curry sauce, triple cooked chips, lemon wedge

Chef Recommends Sirloin Steak 38 Kcals 1174

Wild mushrooms, tomatoes, beer battered onion rings, triple cooked chips, peppercorn sauce

Chef Recommends Slow Braised Lamb Pithivier 28 Kcals 1191

Pastry, creamy mash potatoes, seasonal greens, lamb jus

Chicken Caesar Salad * 18 Kcals 824

Grilled chicken, iceberg lettuce, caesar dressing, anchovies, croutons, parmesan shavings (Vegetarian option available) (Gluten free option available)

Risotto * (v) 20 Kcals 617

Wild mushrooms, garlic, shaved Parmesan

SIDE DISHES

Seasonal greens 5 Kcals 148

Triple cooked chips and garlic mayo dip 7 or Skinny fries 5 Kcals 126/86

Creamy mash potatoes 5 Kcals 194

Side salad and house dressing 5 Kcals 105

Note from the chef – Here at Dewars we pride ourselves by using fresh seasonal Yorkshire ingredients whenever possible. Our House dressing is a Dijon vinaigrette. Kindly please advise our staff members of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination including the use of Allergen Cards, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones.

Additional allergen information is available on request.





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DESSERTS

Chef Recommends Sticky Toffee Pudding 8 Kcals 624

Butterscotch sauce, vanilla ice cream

Hot Chocolate Brownie 8 Kcals 437

Chocolate ice cream

White Chocolate Mousse 8 Kcals 594

Sugared pistachios, chocolate crumbs

Trio of Ice cream 6 Kcals 511 Vanilla, Chocolate & Strawberry

Dessert Wine

Morande late harvest Sauvignon Blanc, 75ml 5 La Fleur d'Or, Sauternes, 75ml 8 Tokaji late harvest, Oremus, 75ml 10

Port

Taylor's Fine Tawny 75ml 8

Taylors of Harrogate Teas	Liqueur Coffees	Coffees
Chamomile 3	All 9 each	Cappuccino 3.50
Earl Grey 3		Latte 3.50
Peppermint 3	Courvoisier	Americano 3
Lemon & Ginger 3	Jamesons	Hot Chocolate 3
Raspberry & Blackberry 3	Cointreau	Flat White 3.50
Green 3	Tequila	Espresso 1.50
English Breakfast 3	Baileys	Double Espresso 3
Decaffeinated 3	Tia Maria	Decaffeinated Coffee 3

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An adult requires around 2000 Kcals per day.