



A LA CARTE MENU

Served Wednesday & Thursday 12 - 8 pm

Sunday 5 - 8pm

Friday & Saturday 12 - 9 pm

STARTERS

Homemade Soup of the day (v) 8 Kcals 227

Crusty Bread, Butter

Smoked Salmon 14 Kcals 217

Pickled Vegetables, Cream Cheese

Ham Hock Terrine 12 Kcals 306

Apple Gel, Blue Cheese Crumb, Quail egg

Mille Feuille 12 Kcals 695

Goats Cheese, Beetroot, Hazelnut, Puff Pastry

Slow Braised Ox Cheek 12 Kcals 390

Pearl Barley Risotto, Rich Jus

MAINS

Trio of Beef 26 Kcals 1314

Mini Cottage Pie, Slow Braised Feather Blade, Ox Cheeks & Horseradish Bonbon,

Celeriac & Carrot Purée, Meat Gravy

Pan Fried Halibut Fillet 28 Kcals 841

Sautéed Potatoes, Samphire, Prawn & Lemon Butter

Pan Fried Chicken Fillet 24 Kcals 1310

Streaky Bacon, Burned Shallot Sauce, Crispy Kale, Yorkshire Peas, Cauliflower, Aspen Fries

Homemade Gnocchi (v) 22 Kcals 641

Burrata, Roasted Tomato Sauce

Lamb Cutlets 32 Kcals 982

Lamb Shoulder Tartlet, Dauphinoise Potato, Red Wine Jus, Shallot Green Beans

SIDE DISHES

Seasonal Greens 5 Kcals 148

Triple Cooked Chips and Garlic Mayo Dip 7 Kcals 126

Skinny fries 5 Kcals 86

Creamy Mashed 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.* Children's portions available upon request An adult requires around 2000 Kcals per day. 26.09



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DESSERTS

Cheese Board 14 Kcals 1110

Yorkshire Blue, Vintage Reserve Cheddar, Brie, Ribblesdale Ash Goat,
Crackers, Apple & Ale Chutney, Grapes

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 537

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

Taylor's of Harrogate Teas

Chamomile 3

Earl Grey 3

Peppermint 3

Lemon & Ginger 3

Raspberry & Blackberry 3

Green 3

English Breakfast 3

Decaffeinated 3

Liqueur Coffees

All 9 each

Courvoisier

Jamesons

Cointreau

Tequila

Baileys

Tia Maria

Coffees

Cappuccino 3.50

Latte 3.50

Americano 3

Hot Chocolate 3

Flat White 3.50

Espresso 1.50

Double Espresso 3

Decaffeinated Coffee 3

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