



## A LA CARTE MENU

Wednesday - Saturday 12 - 8pm

Friday & Saturday 12-9pm

### STARTERS

**Homemade Soup of the Day (v) 8 Kcals 227 (GFO)**

Crusty Bread, Butter

**Ham Hock Terrine 12 Kcals 306 (GF)**

Apple Gel, Blue Cheese Crumb, Quail Egg

**Smoked Salmon 14 Kcals 217 (GF)**

Pickled Vegetables, Cream Cheese

**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, Celariac & Carrot Puree,  
Meat Gravy

**Pan Fried Halibut 28 Kcals 841 (GF)**

Sauteed Potatoes, Samphire, Prawn & Lemon Butter

**Pan Fried Chicken Breast 24 Kcals 1310 (GF)**

Bacon, Brie & Wild Garlic Sauce, Jersey Royal Potatoes, Spinach

**Penne Arrabiata (v) 18 Kcals 875**

Goats Cheese

### SIDE DISHES

**Triple Cooked Chips, Garlic Mayo Dip 7 Kcals 126 (GFO)**

**Seasonal Greens 5 Kcals 148 (GF)**

**Skinny Fries 5 Kcals 86**

**House Dressed Salad 5 Kcals 105 (GF)**

*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. GFO - Gluten Free Option Available. An adult requires around 2000 Kcals per day.*



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Wednesday - Saturday / 12 - 8pm

Friday & Saturday 12pm - 9pm

## DESSERTS

**Cheese Board 14 Kcals 1110 (GFO)**

Yorkshire Blue, Vintage Reserve Cheddar, Brie, Goat Cheese.

Crackers, Apple & Ale Chutney, Grapes

**Sticky Toffee Pudding 8 Kcals 624**

Butterscotch Sauce, Vanilla Ice Cream

**Banana & Chocolate Cake 8 Kcals 720**

Chocolate Sauce, Coffee Ice Cream

**Lemon Posset 8 Kcals 520**

Amaretto & Cranberry Coulis, Shortbread

## Dessert Wine

La Fleur d'Or, Sauternes, 75ml 8

Tokaji late harvest, Oremus, 75ml 10

## Port

Taylor's Fine Tawny 75ml 8

Taylor's 10 Year 75ml 8

## Taylor's of Harrogate Teas

Chamomile 3.5

Earl Grey 3.5

Peppermint 3.5

Lemon & Ginger 3.5

Raspberry & Blackberry 3.5

Green 3.5

English Breakfast 3.5

Decaffeinated 3.5

## Liqueur Coffees

All 11 each

Amaretto

Courvoisier

Jamesons

Cointreau

Tequila

Baileys

Tia Maria

## Coffees

Decaf Options Available

Cappuccino 4

Latte 4

Americano 3.5

Mocha 4

Flat White 4

Espresso 2

Double Espresso 4

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