



SUMMER TERRACE BOARDS

The Yorkshire Charcuterie Board

£20.00 per person

**Prosciutto di Parma
Yorkshire Air-dried Beef
Mortadella
Terrine
Beer Pickled Onions
Apple and Blackberry Jam
Cornichons
Middlethorpe Sourdough
Beef Butter**

The East Coast Board

£20.00 per person

**Chalk stream Smoked Trout
Smoked Scottish Salmon
Atlantic Prawn Cocktail
Pickled Cucumber
Lemon Crème Fraîche
Rye Bread
Watercress
Fresh Lemon**

The Garden Board (V)

£16.00 per person

**Burrata
Heritage Tomatoes
Grilled Courgette
Roasted Peppers
Marinated Olives
Rocket
Wild Garlic Pesto
Toasted Pine Nuts
Middlethorpe Sourdough**

The Middlethorpe Terrace Board

£22.00 per person

**Roast Sirloin (cold, sliced)
Honey Roast Ham
Smoked Salmon
Chorizo and Apple Sausage Roll
Mature Yorkshire Cheddar
Beer Pickled Onions
Chutney
Middlethorpe Bread Mix
Sea Salt Butter**

SUMMER SALADS

Burrata Salad

£15.50

**rocket,
Prosciutto di Parma,
grilled peach**

Smoked Salmon Salad

£17.50

**pickled cucumber,
horseradish, dill,
garden herb salad,
lemon**

Chicken Caesar Salad

£17.50

TBC

Garden Beetroot Salad

£15.50

**Yellison goats'
cheese,
wild garlic pesto,
toasted pine nuts,
basil**

SANDWICHES

Yorkshire Honey-roast Ham , mature Cheddar, piccalilli.....	£11.50
Smoked Salmon and Prawn , lemon crème fraiche, baby gem (F, E, D, G, C).....	£14.00
Free-Range Egg Mayonnaise , sun-blushed tomato, watercress (V) (G, E, MU)	£10.50
Yorkshire Mature Cheddar , onion marmalade, watercress (G, D, MU, E)	£10.50
Sliced Sirloin of Waterford Beef , horseradish cream, baby leaf (G, D, MU, E)	£14.00
Bread Selection: white bloomer, brown bloomer, ciabatta, sourdough (G, D, N, E)	

TERRACE LIGHT DISHES

Home-made Gazpacho Soup , bread rolls and butter.....	£12.50
Battered East-coast Cod , triple cooked chips, tartare sauce, lemon (G, D, E, F).....	£26.50
Risotto , tender-stem broccoli, watercress, truffle cream (G, D, E, SD, CE).....	£18.00
Smoked Salmon , herb salad, horseradish cream (D, F, SD, CE).....	£17.50
Terrine , herb salad, seasonal chutney, toasted brioche (G, E, D, SD).....	£13.00
Home-made Pork, Chorizo & Apple Sausage Roll , brown sauce, watercress salad (D, G, SD, E) .	£14.00
Waterford Farm Fillet Steak , slow roast tomato, flat mushroom, triple cooked chips (G, D)	£40.50
peppercorn sauce - £3.50 (D,MU) blue cheese butter - £3.50 (D)	

Side Orders:

Triple-cooked Chips - £6.50 **Creamed Potatoes (D)**- £6.50 **Seasonal Vegetables (D)** - £6.50 **Garden Salad (G, N)** - £5.50

PUDDINGS

Chocolate Brownie , hazelnut, caramel, espresso ganache (G, D, E)	£10.00
Lemon Curd Tart , raspberry, white chocolate, mint (G, D, E)	£12.50
Eton Mess , Chantilly cream, summer fruit (D, E)	£12.50
Selection of British Cheese , tomato and pear chutney, grapes, homemade crackers, sourdough (D, N, SE, G, E).....	£18.50

ICE-CREAMS & SORBETS

Home-made Ice-creams (G, D, E)	£9.00
Chocolate Orange, Coffee & Tia Maria, Mint Chocolate Chip, Lemon Verbena, Vanilla & Honeycomb	
Home-made Sorbets (G, D, E)	£9.00
Cherry, Mango, Mascarpone, Raspberry, Strawberry	

Add: Chantilly cream, home-made biscuit, chocolate or red fruit sauce

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

ALLERGENS KEY

(G) contains Gluten (CE) contains Celery (E) contains Egg (L) contains Lupin, (D) contains Dairy (N) contains Nuts (S) contains Soya (F) contains Fish
(M) contains Molluscs (P) contains Peanuts (MU) contains Mustard (SE) contains Sesame (SD) contains Sulphites (C) contains Crustaceans