

Starters

KITCHEN SOUP OF THE MOMENT (V) served with warm ciabatta	£4.95
BAKED RUSTIC BREADS (V) with olive oil, aged balsamic & marinated olives	£5.95
GARLIC MUSHROOMS (V) in a creamy sauce served with crunchy bread	£5.95
HAM HOCK & CHICKEN TERRINE homemade piccalilli and croutons	£6.95

Chef's Signature Dishes

BRAISED BEEF CHEEK BOURGUIGNON in red wine sauce with lardons, mustard mash, baby onions, wild mushrooms & braised carrots	£17.50
PAN-FRIED SEABASS with homemade herb gnocchi, mussels, crab fritter, served with a cream sauce	£15.25
PORK FILLET WRAPPED IN PROSCUITTO served apple puree, braised pigs cheek, pommes anna, baby spinach and a cider sauce	£16.95

Grills

10oz SIGNATURE FLAT IRON STEAK	£17.95
8oz SIRLOIN STEAK	£19.50

Add a sauce £3.00

Diane, Peppercorn, Harrogate blue cheese

All our steaks are from Waterford Farm in Ripon, matured for 30 days and seasoned with Maldon sea salt and black pepper.

They are all served with beer battered onion rings, mushrooms, slow dried tomato, hand cut chips & a dressed mixed salad.

How we cook our steaks:

Rare – Cool red centre, bloody
Medium Rare – Warm red centre, bloody
Medium – Pink centre, not bloody
Medium Well – Small amount of pink in the centre
Well Done – Not pink, cooked through

Salads

CRISPY DUCK & ORANGE SALAD with coriander, spring onion, orange segments and orange & honey dressing	£11.95
CHICKEN CAESAR SALAD baby gem lettuce, crispy smoked bacon, croutons, anchovies, parmesan & homemade Caesar dressing topped with a poached egg	£11.50
BRIE, PECAN & GRAPE SALAD (V) served in a filo basket with honey & mustard dressing	£10.50
PEAR & HARROGATE BLUE CHEESE SALAD (V) with chicory, celery, chives, walnut & croutons in a balsamic dressing	£10.95

BEETROOT & GOAT'S CHEESECAKE (V) with pears and a crumbly walnut base	£7.25
QUAIL'S SCOTCH EGG slow braised pig's cheeks wrapped around a quail's egg in panko bread crumbs, with black pudding, apple & cider puree and crispy smoked bacon	£7.95
HOT OAK SMOKED SALMON RILLETTE with cucumber and dressed salad, crème fraiche and lemon dressing	£8.25

British Classics

YORKSHIRE BEEF PIE slow cooked Yorkshire shin beef with Timothy Taylor ale encased within short crust pastry, smooth mash top & seasonal vegetables	£13.50
YORKSHIRE SAUSAGES with colcannon mash and caramelised red onion gravy	£10.95
HOMEMADE BEEF BURGER with crispy smoked bacon, hand cut chips, beer battered onion rings & homemade tomato chilli chutney. Top your burger with a choice of: <ul style="list-style-type: none"> ▪ Mature cheddar cheese ▪ Harrogate blue cheese 	£12.75
SCAMPI IN A BASKET freshly panko bread crumbed wholetail scampi, hand cut chips, buttered peas & homemade tartare sauce	£10.95
THICK CUT WENSLEYDALE GAMMON soft fried egg, in-house prepared pineapple pickle & hand cut chips	£11.95
FISH & CHIPS fresh North Sea haddock, hand cut chips, homemade tartare sauce & mushy peas	£10.95
ROAST CHICKEN SUPREME with caramelised onion puree, roast onion, pressed leg & smoked bacon croquette	£12.75

Vegetarian

HOMEMADE HERB GNOCCHI (V) with pea puree, spring vegetable ragout, wild mushrooms, pine nuts and grated Fountains Gold cheese	£12.50
MEDITERRANEAN VEGETABLE PUFF PASTRY TART (V) served with a mixed honey & mustard dressed salad	£10.50

Sides

All £3.25

- Seasonal vegetables
- Dripping or vegetable oil cooked chips
- Mixed dressed salad
- Garlic bread (add cheese for 50p)
- Creamy mashed potatoes
- Beer battered onion rings

FOOD ALLERGIES & INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS
Our staff appreciate recognition for good service and we make sure tips go directly to them
ALL FOOD IS COOKED TO ORDER SO AT BUSY TIMES THERE MAY BE A DELAY.
WE TAKE GREAT CARE TO REMOVE BONES BUT SMALL ONES MAY REMAIN.
(V) SIGNIFIES VEGETARIAN DISHES. WE COOK SELECTED DISHES IN BEEF DRIPPING, VEGETABLE OIL IS AVAILABLE AS AN ALTERNATIVE FOR SOME PRODUCTS, HOWEVER PLEASE MENTION BEFORE ORDERING.

CHEESE

We have teamed up with Cryer & Scott Cheesemongers to offer you a fantastic collection of multi-award winning Yorkshire cheeses. Yorkshire fruit tea loaf, fudge wafer biscuits, celery, grapes and homemade pear chutney. Please note all our cheeses are vegetarian.

Choose any 3 cheeses for £7.95 or have all 5 cheeses for £11.50

FLATCAPPER NORTHERN BRIE

White mould ripened cheese made with pasteurised organic cow's milk. Exclusive to Cryer & Stott Cheesemongers this stunning cheese is created 15 miles outside of Yorkshire. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

HARROGATE BLUE

An exclusive golden bodied, delicate blue veined cheese made with milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish.

FOUNTAINS GOLD

This cheese is produced by the Wensleydale Dairy in Hawes, North Yorkshire. It has been produced using the finest Channel Island cows' milk. A semi-hard cheese with a soft cheddar style consistency, it just melts on the tongue.

SMOKED COVERDALE

Made by Wensleydale Dairy Products in Hawes, North Yorkshire, this unique cheese is smoother than Wensleydale cheese and has a sharper flavour. Perfect if you like an exceptionally creamy cheese with a bit more bite. The finished cheese is then naturally smoked over oak chippings.

YELLISON SOFT GOAT'S CHEESE LOG

This soft goat's cheese was created by the late Steve Akrigg on his small goat farm in Carleton In Craven near Skipton. Now Ed & Sharon Parker have relocated the production a few miles down the road on the Sire Bank Farm Bradley, putting their own twist on the cheese making process. The cheese is produced using pasteurised whole goat's milk & is suitable for vegetarians. Slight lemony notes enhance the clean fresh taste.

Desserts

CHOCOLATE FONDANT (V) with homemade caramel sauce & double chocolate ice cream 🕒 Please allow 20 minutes cooking time	£6.50
STICKY TOFFEE PUDDING (V) with homemade toffee sauce & Madagascan vanilla ice cream	£5.50
HOMEMADE INDIVIDUAL CHEESECAKE Please ask about today's choice	£5.25
SEASONAL FRUIT CRUMBLE (V) with homemade crème anglaise & Madagascan vanilla ice cream	£5.95
SELECTION OF ICE CREAM (V) Choice of 3 scoops:	£4.50
<ul style="list-style-type: none">▪ Madagascan Vanilla▪ Strawberries & Cream▪ Double Chocolate▪ Homemade Ice Cream	

Please see our dessert board for today's choices...

WHISKY TO FINISH YOUR EVENING?

Choose from a large selection of whiskies to suit your taste. Not sure which? Ask what we recommend...

LIQUEUR COFFEE

Please ask a member of our dedicated team who will be happy to make you your favourite liqueur coffee

FANCY SOMETHING A BIT DIFFERENT...?

VANILLA ESPRESSO MARTINI

Vanilla Stolichnaya Vodka, Tia Maria and an espresso coffee shot

Coffees & Hot Drinks

All the following coffees can be made as decaf, please mention when ordering. Decaf tea bags also available.

CAPPUCCINO Double espresso with steamed milk & foam milk top	£2.75
LATTE Double espresso with steamed milk	£2.75
ESPRESSO SINGLE/DOUBLE Short, strong shot of coffee	£2.00/£2.30
AMERICANO Espresso with hot water, available with cold or hot milk	£2.30
MOCHA Espresso with white or dark chocolate	£3.20
LUXURY HOT CHOCOLATE Choice of white or dark chocolate	£3.00
YORKSHIRE TEA A traditional Yorkshire cup of tea	£2.30
SELECTION OF SPECIALITY TEA	£3.00
<ul style="list-style-type: none">▪ Earl Grey▪ Peppermint▪ Red Berry▪ Camomile▪ Green Tea	

Add a flavoured syrup to your coffee for **40p**
Hazelnut, Vanilla, Caramel or Gingerbread



Share your comments at:
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