

## 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 on toasted ciabatta	£6.25
LAMB'S LIVER in a creamy brandy & rosemary sauce on toasted ciabatta	£7.95

BETROOT & 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	£8.25
MOULES MARINIERE fresh mussels in a garlic, shallot cream sauce with rustic dipping bread	£8.75

## Chef's Signature Dishes

YORKSHIRE DUCK BREAST served pink, with dauphinoise potatoes, braised carrot, kirsch cherries and crunchy carrot crisps	£18.25
BRAISED LAMB SHANK sweet potato mash, red cabbage, broad beans and a red wine and rosemary reduction	£17.95
PAN-FRIED SEABASS homemade herb gnocchi, caper popcorn, mussels, and a cream sauce	£15.25
ROAST CHICKEN SUPREME with caramelised onion puree, roast onion, broccoli, pressed leg & smoked bacon croquette	£13.95

## British Classics

YORKSHIRE BEEF PIE slow cooked Yorkshire shin beef with Timothy Taylor ale encased within short crust pastry, smooth mash top & seasonal vegetables	£13.75
HOMEMADE BEEF BURGER or CHICKEN BREAST BURGER served with tomato & lettuce in a seeded bun, hand cut chips, beer battered onion rings & homemade tomato chilli chutney. Add toppings to your burger for an extra £1.20 each:	£11.50
<ul style="list-style-type: none"> <li>▪ Avocado</li> <li>▪ Button mushrooms</li> <li>▪ Crispy Smoked bacon</li> <li>▪ Goats cheese</li> <li>▪ Smoked cheese</li> <li>▪ Harrogate blue cheese</li> </ul>	

SCAMPI IN A BASKET freshly panko bread crumbed wholetail scampi, hand cut chips, buttered peas & homemade tartare sauce	£11.50
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THICK CUT WENSLEYDALE GAMMON soft fried egg, in-house prepared pineapple pickle & hand cut chips	£12.50
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FISH & CHIPS fresh North Sea haddock, hand cut chips, homemade tartare sauce & mushy peas	£11.50
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YORKSHIRE PORK, APPLE & TARRAGON SAUSAGES with bubble & squeak mash and caramelised red onion gravy	£11.75
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## Grills

10oz SIGNATURE FLAT IRON STEAK	£17.95
8oz SIRLOIN STEAK	£19.95

### 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

## Vegetarian

HOMEMADE HERB GNOCCHI (V) with pea puree, primavera vegetables, wild mushrooms, pine nuts and grated Fountains Gold cheese	£12.50
MEDITERRANEAN VEGETABLE PASTA (V) fresh linguini pasta topped with goat's cheese & pine nuts	£11.25
STUFFED RED PEPPER (V) stuffed with pearl barley, ratatouille, and goats cheese, with pea puree and carrot & cumin puree	£11.95

## Salads

CHICKEN, BACON & AVOCADO SALAD baby gem lettuce, mixed leaf & croutons with honey mustard dressing	£11.95
PEAR & HARROGATE BLUE CHEESE SALAD (V) with chicory, celery, chives, walnut & croutons in a balsamic dressing	£10.95

## Sides

All £3.50

- Seasonal vegetables
- Dripping or vegetable oil cooked chips
- Mixed dressed salad
- Garlic bread (add cheese for £1.00)
- 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 & Scott 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) £6.50  
with homemade caramel sauce & double chocolate ice cream  
⌚ Please allow 20 minutes cooking time

STICKY TOFFEE PUDDING (V) £5.50  
with homemade toffee sauce & Madagascan vanilla ice cream

HOMEMADE INDIVIDUAL CHEESECAKE £5.25  
Please ask about today's choice

SEASONAL FRUIT CRUMBLE (V) £5.95  
with homemade crème anglaise & Madagascan vanilla ice cream

ETON MESS (V) £5.25  
chantilly cream, crushed meringue, wild berry syrup and fresh raspberries, blueberries & strawberries

SELECTION OF ICE CREAM (V) £4.50

Choice of 3 scoops:

- 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...

### FANCY SOMETHING A BIT DIFFERENT...?

#### VANILLA ESPRESSO MARTINI

Smirnoff Vodka, Tia Maria, Vanilla and an espresso coffee shot

## Coffees & Hot Drinks

Add a flavoured syrup to your coffee for an extra **40p**.  
Choose from Hazelnut, Vanilla, Caramel, or Gingerbread

CAPPUCCINO £2.75  
Double espresso with steamed milk & foam milk top

LATTE £2.75  
Double espresso with steamed milk

ESPRESSO SINGLE / DOUBLE £2.00 / £2.30  
Short, strong shot of coffee

AMERICANO £2.30  
Espresso with hot water, available with cold or hot milk

MOCHA £3.20  
Espresso with white or dark chocolate

LUXURY HOT CHOCOLATE £3.00  
Choice of white or dark chocolate

YORKSHIRE TEA £2.30  
A traditional Yorkshire cup of tea

SELECTION OF SPECIALITY TEA £3.00

- Earl Grey
- Peppermint
- Red Berry
- Camomile
- Green Tea

The coffees & tea can be made as decaf, please mention when ordering.

### LIQUEUR COFFEE

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



Share your comments at:  
[info@townhalltavernleeds.co.uk](mailto:info@townhalltavernleeds.co.uk)

