

## Appetisers

£3.50

**Endame Bean and Avocado**  
with garlic and lemon  
Gluten free baguette topped with  
this homemade crush.

### **Bread, Olives and Oil**

Freshly baked bread, olives, olive  
oil and balsamic vinegar

### **Crudités and Hummus**

A pot of homemade hummus with  
nachos and crudités

### **Serrano Ham, Chorizo and Olives**

A selection of artisan nibbles

### **Feta and Honey Dip**

A pot of this homemade dip with  
crudités

## The Beginning

### **Soup of the Day** £5.95

Always homemade and served  
with gluten free baguette

### **Harrogate Blue Mushrooms**

£6.95

Baked with leeks & creamy  
Harrogate Blue cheese, served with  
gluten free baguette

### **Galphay Mezze** £6.95

A pot of each of our homemade  
dips, hummus, Feta and Endame  
and Avocado with olives and  
gluten free baguette

### **Galphay Charcuterie** £6.95

Serrano ham, Chorizo, Fountains  
Gold Cheese, Olives and gluten free  
baguette

## For Sharing

### **Baked Apricot and Almond Crusted Camembert** £9.95

A twist on an old favourite, served  
with onion marmalade, gluten free  
baguette and celery

## The Main Event

£11.95.

### **Pork Fillet Medallions**

Pan-fried with your choice of:  
Creamy Harrogate blue cheese and  
leek sauce **or**  
Apple and cider jus.

### **Chicken Fillet**

Chicken fillet baked with  
your choice of:  
Sweet chilli and lime glaze **or**  
Lemon, herb and garlic butter

### **Pavé of Rump**

Local rump steak, cooked pink .....  
Choose from  
Brandy and peppercorn sauce, **or**  
Creamy garlic mushroom sauce **or**  
Garlic and herb butter.

### **Vegetable Tagine**

A selection of vegetables and dried  
fruit, braised slowly with  
traditional Moroccan spices.  
Served with couscous

### **Salmon Fillet**

Baked in a parcel with a choice of:  
Sweet chilli and lime glaze **or**  
Lemon, herb and garlic butter

### **Highside Lamb Steak**

Locally reared lamb leg steak  
cooked pink with your choice of:  
Black pudding and caramelized red  
onion and wine jus **or**  
Brandy, apple and mint glaze

### **Warm Mediterranean Salad**

A Mediterranean sauté of  
vegetables, Halloumi Cheese and a  
sweet chilli reduction served on a  
bed of salad with sweet potato  
fries.

## Accompaniments

Unless otherwise stated all  
dishes are served with your  
choice of:

Freshly steamed vegetables,  
side salad or grilled tomato,  
mushrooms and garden peas  
and  
Triple cooked chips, sweet  
potato fries, new potatoes, rice  
or couscous.

## And Now For Pudding

£5.95

### **Orange Polenta Sponge**

A modern twist on the traditional  
sponge  
served warm with local vanilla Ice-  
cream

### **Creamy Lemon Possett**

Served with a mixed berry  
compote

### **Strawberry and White Chocolate Blondie**

Served with home-made sorbet

### **Galphay Sundae**

Meringue pieces, poached seasonal  
fruit, and local ice cream, yummy!

### **Yorkshire Cheese and Biscuits**

A duo of Yorkshire cheeses, celery,  
chutney and gluten free biscuits

### **Salted Caramel and Chocolate Brownie**

Served warm with Caramel ice-  
cream

## Too Full for Pudding

Why not have a **Coffee** or  
**Yorkshire Tea** and a **Mini  
Dessert** £5.95

Your choice of the Brownie,  
or the Blondie

## Special Offer

Any Two Courses £15.25

Three Courses £18.25

*Please let us know if you if  
you have any food allergies  
or dietary requirements,  
many of our dishes are  
Gluten Free and we have  
gluten free bread available.  
Please note we use nuts and  
nut oils in our kitchen and  
some dishes may contain  
bones*