

## Appetisers

£3.50

### **Endame Bean and Avocado**

with garlic and lemon

Sour dough 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 nachos and crudités

## The Beginning

### **Soup of the Day** £5.95

Always homemade and served with crusty bread

### **Harrogate Blue Mushrooms**

£6.95

Baked with leeks & creamy

Harrogate Blue cheese, served with crusty bread

### **Tempura King Prawns** £6.95

Deep fried and served with a sweet chilli dipping sauce

### **Galphey Mezze** £6.95

A pot of each of our homemade dips, hummus, Feta and Endame and Avocado with olives and crusty bread

### **Galphey Charcuterie** £6.95

Serrano ham, Chorizo, Fountains Gold Cheese, Olives and crusty bread

## For Sharing

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

A twist on an old favourite, served with onion marmalade, crusty bread and celery

### **Seafood Platter** £11.95

Filo prawns, Battered Calamari, Scampi and Goujons with tartare sauce and sweet chilli dip

### **Cheesy Nachos** £8.95

A large bowl of cheese topped nachos served with guacamole, salsa and sour cream dips.

## The Main Event

£11.95

### **Steak and Ale Pie**

Tender steak braised in Masham ale under a short crust.

### **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 and a delicious shortbread finger...

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

Served with home-made sorbet

### **Traditional Treacle Tart**

Served warm with our creamy stem ginger ice cream

### **Galphey Sundae**

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

### **Yorkshire Cheese and Biscuits**

A duo of Yorkshire cheeses, celery, chutney and 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*