

When we were designing the hotel back in 2002 we were inspired by the most fabulous limestone outdoor courtyard we discovered in Avignon, France. Our aim was to recreate this light, airy and atmospheric space in our own little corner of Yorkshire - with the added bonus of a roof to keep out the inclement elements too.

Our menus are influenced by this part of the world too, cleverly combining the fresh, Mediterranean flavours, with some of Yorkshire's finest local produce.

We hope you'll find something to tempt you - however if you've a personal favourite dish you fancy - just ask - and if we can, we will!

signature serves

Louis Roederer Brut Premier, France, NV	125ml	£11.00
Ayala Brut Majeur, France NV	125ml	£9.50
Brockmans Signature G&T		£11.50
Aperol Spritz		£8.50
Black Raspberry Margarita		£9.00
Citrus Vodka Mule		£9.50

nibbles and bread

A Selection of Freshly baked Dumouchel of Garforth artisan breads with butter, rapeseed oil and aged balsamic	£3.75
Our special spiced smoked almonds and marinated Greek olives	£3.95
Whipped chicken liver pate, Yorkshire pudding	£4.25
Yorkshire chorizo - tomato sauce and dipping bread	£4.50
Crisp wild mushroom and cheddar cheese risotto balls - porcini and truffle mayonnaise	£4.25
Salt and pepper squid - sweet chilli mayo	£4.25

sharing plates

Fishmonger Oak smoked salmon, dill poached salmon, goujons of sole, salt and pepper squid, dressed greens, artisan bread, lemon and sweet chilli mayo	£15.95
Butcher Lishmans of Ilkley cured meats and charcuterie, chicken liver pate, dressed leaves, ale chutney, cornichons and artisan bread	£15.95

appetisers and salads

Today's freshly made soup served with crusty baked baguette	£5.15
Tempura tiger prawns, chilli dipping sauce and grilled lime	5x £10.95 9x £19.50
Prawn and oak smoked salmon timbale, bloody mary dressing, lime and petites herbes	£10.25
Pressed ham hock and parsley terrine, homemade piccalilli	£7.75
Crisp Lowna dairy goats cheese - beetroot essence, balsamic beetroot and pistachio crumb	£7.95
Crispy duck salad - bok choy, spring onions, radish and cucumber - lime and coriander	Starter £8.00 Main £15.00
Boudin noir croquette - pickled shallot salad and dijon mustard dressing	£7.75

Fish and shellfish

Crisp goujons of plaice, fries, crushed peas, tartare sauce and lemon	£15.50
Tiger prawn linguine, chilli, garlic, white wine and flat leaf parsley	£17.95
Pan seared fillet of cod - tomato, cannellini bean, tiger prawn and chorizo cassoulet.	£18.50

Best of the season

Slow braised shoulder of Yorkshire lamb - pomme puree, confit garlic, spinach and sauce soubise	£18.95
Tartlette aux champignon - crisp open filo tart with mixed forest mushrooms, poached egg and Gruyère gratin (v)	£13.95
Pan seared calves liver with black bacon, sauteed cabbage and butternut squash, sage and burgundy wine jus	£15.95
Sunblushed tomato and basil risotto - char-grilled vegetables, garden herbs and Yorkshire fettle cheese (v)	£13.95

char-grill

Our beef is aged for 28 days and sourced from local farms. All grills served with cherry tomatoes, land cress and thin fries.	
Sirloin steak 6oz	£19.95
Sirloin steak 9 oz	£26.95
Fillet steak 8oz	£29.95
Butterflied chicken breast - provencale vegetables and pistou dressing	£15.50
Chateaubriand for two with green peppercorn sauce or sauce bearnaise	£59.95
Handmade 8oz beef burger, glazed brioche bun with caramelised onion, cheddar cheese, sliced gherkin, crisp salad and BBQ sauce	£14.95
with crispy smoked bacon	£15.95
Spiced lentil burger - blackened cheese, crisp salad, chilli and coriander dressing (v)	£13.25

add a little extra

Yorkshire blue cheese sauce	£2.85
Bearnaise sauce - made with plenty of fresh tarragon	£2.85
Green peppercorn and brandy cream sauce	£2.85
Beer battered onion rings	£3.95

side orders

Broccoli and green bean - chilli butter	
Beef tomato and red onion salad	
Pomme puree	
Beer battered onion rings	
Crisp courgette fritters	
Roquette and Parmesan - aged balsamic	
Lyonnais potatoes	
Thick cut chips with sauce bearnaise	All at £3.95

for afters

White chocolate and strawberry brûlée with langue du chat biscuit	£6.95
Sticky toffee pudding, black treacle ice cream and hot butterscotch sauce	£6.95
Rich chocolate cheesecake - chocolate crunch and raspberry sorbet	£6.95
Lemon posset, fresh berries and meringue	£6.95
Northern Bloc ice creams Madagascar vanilla, roasted strawberry and espresso icecreams. Sicilian lemon, raspberry and sorrel sorbets	£6.75 per scoop £2.75
Brioche bread and butter pudding, vanilla ice cream	£6.95

A visit from our cheese trolley -

Here you will find a selection of Yorkshire and French cheeses, artisan biscuits and classic accompaniments. per person £9.95

something different

Try one of our dessert cocktails	
Salted Caramel Martini	£10.00
Apple Martini	£10.00
Espresso Martini	£10.00

the details | Prices include VAT at current rate - service at your discretion. Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.