

ELSWORTH KITCHEN

Lunch

Small Plates & Nibbles

- Seasonal Soup £4.50 DF
Gordal Olives £3.95 GF/DF/VE
Traditional Humous Served with Warm Flatbreads
£4.50 DF/VE/GF-option
Hot Mini Chorizo with a Honey Glaze £4.75 GF/DF
Roasted Chipolatas with Mustard Mayonnaise
£4.50
Harrogate Blue Cheese & Pear Salad with Candid
Walnuts, Rocket, Leaves, Serrano Ham,
Truffled Balsamic Dressing GF
£9.95 Half Portion £6.95

Mains & Salads

- Farmhouse Black Pudding, Ham Hock, Smoked
Bean Hash, Poached Egg & Bourbon Glaze GF
£9.50

Elsworth Kitchen Bowl - Quinoa Salad, Humous,
Miso Aubergine, Rocket Leaves, Pitta, Roasted
Sweet Potatoes, Marinated Feta £11.95
Add Smoked Chicken £3.00
Add Smoked Tofu £2.00

Roasted Cauliflower, Rose Harissa, Chickpea Salad
with Lemon, Cashew Nut & Coriander Dressing
£12.95 DF/VE/DF

Confit Duck Leg, Slowly Braised Red Cabbage,
Garlic & Rosemary Potatoes & Red Wine Sauce GF
£16.95

Roasted Salmon Fillet, Chickpea Fritters, Rocket, Dill
Dressing GF/DF £16.95

Golden Beetroot & Root Vegetable Pearl Barley,
Vegetable Crisps & Chestnut & Kale Pesto DF/VE
£12.95

On Toast

- Warm Sourdough with Garlic & Roasted Vine Tomatoes
£5.50 DF/VE
Add Iberico Chorizo £1.50, Smoked Salmon £2.25
Warm Miso Roasted Aubergine, Toasts & Coriander
Yoghurt £6.50 VE
Classic Avocado, Chilli, Coriander & Yorkshire LED Cherry
Tomatoes £7.50 DF/VE
Add Poached Eggs £1 or Add Halloumi £2
Add Bacon or Smoked Beans £1.50

Sandwiches & Wraps

- Honey Roasted Ham Hock & Mature Cheddar Wrap,
Homemade Chutney & Baby Watercress £6.95

Beetroot Wrap with Hummus, Sun-blushed Tomato,
Rocket, Quinoa & Puffed Rice Salad £5.95

Add a Small Soup of the Day to your sandwich £2.25

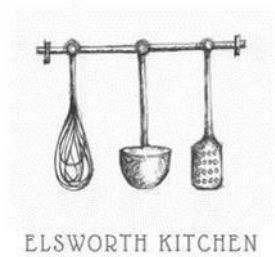
Boards

- Charcuterie Board; Selection of British & Continental
Meats, Pickles, Chutney & Breads £14.50
Cheese Board; Selection of Farmhouse & Artisan Cheeses,
Quince, Chutney & Crackers £14.50
Half & Half Board; Half Meat & Half Cheese £14.50

Sides

- Rosemary Fries £3 GF/DF/VE
Spiced Sweet Potatoes £3 GF
Sauté Kale with Sea Salt & Pomegranate
Molasses £3.50

Please notify a member of the team of any dietary requirements or allergies
GF - Gluten Free DF - Dairy Free VE - Vegan



Desserts

Vanilla Panna Cotta, Spiced Cranberry Compote & a Brandy
Snap Tuile £5.50

Mulled Wine Poached Pear with Vanilla Ice Cream GF £5.50

Cheese Plate: 2 Cheeses £5.95 or 3 Cheese £7.50

Just Jenny's Farmhouse Ice Creams
Vanilla, Strawberry or Mint Choc Chip
1 scoop £1.95 2 Scoop £3.95 3 Scoop £5.50

Vegan Ice Creams from Northern Bloc
Strawberry & Yuzu Ice Cream £2.25 per scoop VE
Hazelnut & Rose Ice Cream £2.25 per scoop VE

Homemade Cakes

Please ask a member of the team for today's cakes