



a la carte

starter

seasonal soup of the day 8.50 **v**

king scallops 14.00
bacon dashi, kohlrabi, caviar

wood pigeon 13.50
kitchen garden quince, pancetta, onions
(may contain shot)
please allow 20 minutes

white crab 13.50
sweetcorn, iberico chorizo
(may contain shell)

salt baked beetroot 9.50 **v**
yellison goats cheese, candied pecans

duck terrine 9.50
yorkshire rhubarb, duck liver, ginger

cured & smoked salmon 9.50
cod roe, buttermilk, salsify

portobello mushroom 9.50 **v**
celeriac butter, sourdough

vegetarian

chargrilled butternut squash 18.50 **v**
katsu curry, roast cashew nuts

truffle macaroni 18.50 **v**
button mushrooms, truffle oil

pumpkin risotto 18.50 **v**
crispy potato skins, sage,
confit onions

ras el hanout aubergine 18.50 **v**
pomegranate yoghurt

meat

venison saddle 28.00
celeriac fondant, chanterelle mushrooms,
blackberries

stuffed chicken thigh 21.00
king oyster mushroom, cured ham,
pommes paillasson

pork fillet 21.00
parsnips, hazelnut crumb, port & juniper

steak

cooking guide: **blue** (very red), **rare** (cooler red centre),
medium rare (warm pink centre), **medium** (hot pink
centre), **well done** (no pink)

all served with field mushrooms,
roast tomato, skinny chips and salad
choice of sauce:
bearnaise, peppercorn or mushroom

fillet steak 8oz (225g) 36.00

sirloin steak 9oz (250g) 32.00

ribeye steak 10oz (280g) 34.00

burger

all our beef is from cattle that have been fed a
natural, grass based diet & is matured for 28 days
to give a rich, mellow flavour & supreme tenderness

clocktower beef burger 8oz (225 g) 18.50
served well done
brioche bun, skinny chips

plus two of your choice:
mature cheddar, blue cheese, avocado,
red onion marmalade, fried egg or bacon

fish

fish of the day 21.00

cod fillet 21.00
heritage carrot, oxtail cottage pie

fish & chips 18.50
pea puree, tartar sauce

halibut 26.00
smoked haddock, clams, leek broth

sea bream 25.00
smoked mussels,
skinny chips, mixed salad

side

4.50

chips **v**
chunky or skinny

crispy onion rings **v**

caesar salad
cos, parmesan, anchovy

purple sprouting broccoli **v**
hollandaise & hazelnuts

clocktower mixed salad **v**
sun blushed tomatoes,
crispy onions

carrot & swede puree **v**

pink fir new potatoes **v**
herb butter

Hotel guests with dinner included have a food allocation of £30.50 or £41 in accordance with their package

v suitable for vegetarians. Prices include VAT at current rate

Please speak to a member of staff if you have any special dietary requirements. Our dishes are freshly prepared so many of them can be adapted to be gluten free. It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering. Allergen information relating to all our dishes is available; however, due to preparation it is not possible to guarantee the total segregation of any allergens. Due to the nature of our ingredients, some dishes may contain bones, shot or shell.

25.01.2019



a la carte

pudding

9.50

passion fruit cheesecake

mango, white chocolate sorbet

chocolate mousse

brown butter chocolate truffles, marshmallow

poached rhubarb

vanilla cream, caramelised puff pastry

lemon posset

pepper meringue, grapefruit sorbet

hazelnut tart

hazelnut tuile, apple

ice cream and sorbet

9.50

ice cream selection

choose three from: vanilla, chocolate, strawberry, salted caramel, almond & coconut, ginger & caramel

sorbet selection

choose three from: raspberry, lemon, mango, grapefruit

cheese

before or after pudding

choice of three british cheeses 9.50

choice of six british cheeses 16.50

yorkshire blue v

mild, soft, blue veined

ribblesdale v

mature, nutty, hard goats

tunworth

soft camembert style

cote hill blue v

strong, creamy, blue veined

montgomery cheddar

mature, strong, rich

rothbury red v

firm, butterscotch notes

tea and coffee

served with home made petit fours 5.00

yorkshire tea

cafetiere for one

espresso / macchiato

double espresso

cappuccino / latte

flat white / mocha



Food Heroes

CLOCKTOWER CHEFS create dishes featuring ingredients sourced in Yorkshire within a 75 mile radius of Ridding Park.

Our **MENUS** draw inspiration from local producers, products and suppliers including >>>



1 Holme Farm Thorpe Underwood

Producer of the finest quality venison. The deer are reared naturally, grazing on wild grass pastures guaranteeing a beautifully flavoured lean and tender red meat.



2 Ridding Park Kitchen Garden Follifoot

Supplements Clocktower Restaurant with ingredients during late spring, summer and autumn.



3 Yellison Goats Cheese Skipton

Produced 20 miles from Ridding Park, the Parker family use only milk from their small herd of Saanen, Nubian and Toggenburg goats which graze on the hills surrounding the farm. Both cheese and crowdie are zingy with a smooth creamy texture.



4 Spirit of Harrogate Harrogate

A range of premium craft spirits, taking inspiration from Harrogate's rich heritage and the restorative powers of Harrogate Spa water. Slingsby Gin uses a selection of botanicals from the Ridding Park Kitchen Garden.