



alfresco menu

Make the most of the outdoors. Visit Rudding Park Kitchen Garden or explore the Secret Garden on the lawn with a range of outside garden games.

summer salads

small 9.50 / large 15.00

grilled halloumi, roast peppers, pine nuts, pesto **v**

heritage tomatoes, watermelon, yorkshire fettle cheese **v**

serrano ham, peach, almonds, rocket, aged balsamic

greenland prawn, mango, coconut, chilli, wild rice

roast chicken, cos lettuce, pistachio, anchovy, caesar dressing

barbecued skewer menu

21.00

served with skinny chips & clocktower mixed salad

barbecued beef rib

garlic tiger prawn

satay chicken

sweet potato, oyster mushroom, goats cheese **v**

chips, chunky or skinny 4.75 **v**

crispy onion rings 4.75 **v**

caesar salad, cos, parmesan, anchovy 4.75

garden peas, pancetta 4.75

side

clocktower mixed salad, sun blushed tomatoes, crispy onions 4.75 **v**

heritage chantenay carrots, tarragon 5.75 **v**

pink fir new potatoes, herb butter 4.75 **v**

v suitable for vegetarians

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, shell or shell.

Prices include VAT at current rate.



pudding

9.50

please note that many of our puddings can be adapted to suit vegetarian dietary requirements

yorkshire forced rhubarb & apple cheesecake, poached rhubarb

lemon meringue pie, grapefruit & bergamot sorbet

honey parfait, milk sorbet, honey comb

earl grey creme brulee, biscuit selection

black forest gateau, cherry compot

glace selection, choose three from

ice cream: vanilla, chocolate, strawberry, salted caramel, cherry, almond & coconut

cheese

before or after pudding

british cheese experience to share,

yellison truffled goats cheese, yorkshire blue, ribblesdale, tunworth, cote hill blue, montgomery cheddar, rothbury red, admiral collingwood **20.00**

three yorkshire cheeses,

yellison truffled goats cheese, yorkshire blue, ribblesdale **9.50** 

drinks

tea & coffee served with home made dark chocolate truffles & seasonal flavoured log petit fours **5.00**

taylors of harrogate

gold yorkshire tea

cafetiere for one

espresso / macchiato

double espresso

cappuccino / latte

flat white / mocha

elysium black muscat 4.70

15% / 50ml - rose and litchi aromas, delicious with chocolate and strong cheese

neige ice wine 11.50

12.5% / 50ml - golden in colour the aroma is of freshly picked apple with striking intensity

botrytis semillion 4.70

10% / 50ml - a luscious wine with flavours of peach, vanilla and a slightly nutty character

forest earl grey 6.50

39.5% / 25ml - gin with delicate notes from oolong, cornflowers and sicilian bergamot delicious when sipped on the rocks

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