



DINNER SERVING FROM 5.30pm - LAST ORDERS AT 9.30pm - 7 NIGHTS A WEEK

2 COURSE DINNER £21

EARLY BIRD MENU AVAILABLE 2 COURSES £15 - ORDER BEFORE 7pm

## STARTERS

SOUP DU JOUR (V)

PRAWN & CRAYFISH COCKTAIL  
with a Bloody Marie Rose

CHICKEN LIVER PARFAIT  
with House Chutney and Melba Toast

DEEP FRIED BRIE  
with Roasted Red Pepper  
& Tomato Dressing

CREAMY GARLIC MUSHROOMS  
with Gruyère Cheese and Bread Roll

SMOKED MACKEREL PATÉ  
with Horseradish Cream,  
Pickled Cucumber and Herb Crostini

BABY KALE & WATERCRESS SALAD  
with Avocado Orange Vinaigrette

## SUNDAY LUNCH

Served from 12 Noon

**£15 FOR TWO COURSES  
FULL À LA CARTE MENU  
AVAILABLE INCLUDING**

a choice of Meats plus a Vegetarian Roast  
served with all the Trimmings, Traditional  
Yorkshire Puddings, Mashed and Roast  
Potatoes, Fresh Seasonal Vegetables  
and Red Currant Jus

## CHEESES

STILTON BLUE, FRUIT AND A GLASS  
OF GRAHAMS NV PORT

CHEESE PLATTER FOR TWO  
(£5 SUPPLEMENT)  
with Fruit, House Chutney, Celery  
and Biscuits

## BRASSERIE GRILL

available from 5.30pm daily

All our steaks are from our local  
award-winning butchers R&J, supplying  
some of the choicest fresh meats and  
poultry in the North East of England from  
their farm in the Yorkshire Dales for more  
than 30 years. We cook our steaks to your  
liking and serve them with a garnish of  
Roasted Mushroom and Tomato, Red Onion  
& Chilli Jam and Chunky Hand-Cut Chips

10oz SIRLOIN STEAK  
(£6 SUPPLEMENT)

from the tender middle back, juicy  
and tender

8oz FILLET STEAK  
(£8 SUPPLEMENT)

a cut taken from the tenderloin,  
the most lean and tender of all steaks

SAUCES

Blue Cheese, Peppercorn or Redcurrant Jus

## DESSERTS £6.00

TRADITIONAL CRÈME BRULÉE

BRANDY SNAP BASKET  
with a Trio of Yorkshire Ice Creams

DARK & WHITE CHOCOLATE TERRINE  
with Vanilla Ice Cream

FRESH FRUIT SALAD  
with Raspberry Sorbet

CHEESECAKE DU JOUR

CRANBERRY & ORANGE SPONGE  
with Custard

A selection of Liqueurs & Brandies are  
available, please ask a member of our team

## MAIN COURSES

CONFIT DUCK LEG  
with Glazed Cherry Sauce and  
Spring Onion Mash

SLOW ROASTED LAMB SHOULDER  
with Creamy Mash and a red Currant Jus

GRILLED BREAM FILLET  
with Rissole Potatoes  
and Dill Hollandaise

PORK COLLAR  
with Buttered Mash  
and a Spiced Apple Sauce

CHICKEN BREAST  
with Garlic Potato Rösti  
and a White Wine Crème Fraîche Sauce

SWEET POTATO & COURGETTE  
ENCROUTE (V)  
with Basil Cream Sauce

## COFFEE & TEA

A selection from  
**TAYLORS OF HARROGATE**

LIQUEUR COFFEES £6.00

ESPRESSO £1.90

CAPPUCCINO £2.50

LATTE £2.80

DECAFFEINATED £2.50

HOT CHOCOLATE £3.00

TEA £2.50

(Yorkshire Tea, Green, Peppermint,  
Earl Grey and Various Fruit Teas)

## HARROGATE BRASSERIE

26/30 Cheltenham Parade, Harrogate, North Yorkshire HG1 1DB

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EMAIL [info@harrogatebrasserie.co.uk](mailto:info@harrogatebrasserie.co.uk)

### ALLERGY INFORMATION

PLEASE SPEAK TO OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.