

## COOKING THE KEELHAM WAY

The Keelham Kitchen is a tasting room for our farm shop and we have created a menu which celebrates our award winning fresh vegetables just as much as our award winning butchers. This is a menu for everybody, whether you are a vegetarian, vegan, meat lover or somebody who doesn't have a label but just enjoys well sourced, delicious tasting local food.

## ENJOY A NIBBLE OR TWO

Our farm shop is filled with so much great tasting seasonal produce that doing a few starters left out too many delicious products we wanted you to try. Therefore, we have made our nibbles a bit smaller so you can share 3 between 2 to start or even just have a whole meal of them if you want!

**Freshly Baked Bread Basket with Keelham Butters (V) £2.50**

**Lemon & Herb Green Olives (V) £3**

**Today's Soup served with a Homemade Cheese Scone and Herb Butter £5**

**Sweet Potato & Black Bean Bon Bons with Lime Aioli (V) £4**

**Turmeric Spiced Cauliflower Bhaji with Lemon & Herb Crème Fraiche (V) £4**

**Yorkshire 'Halloumi' Fries with Chipotle Mayonnaise (V) £4.50**

**Yellison Goats' Cheese & Pea 'Arancini' Risotto Balls with Beetroot Ketchup (V) £4.50**

**Creamy Garlic Mushrooms on Sourdough (V) £4.50**

**Maple Mustard Glazed Pork & Chive Sausage £3.50**

**Lamb & Rosemary Scotch Egg with Spiced Brown Sauce £3.50**

**Cod Cheek 'Scampi' Bites with Homemade Tartare Sauce £4.50**

**Mackenzie's Smoked Salmon, Rye Sourdough with Lemon & Herb Crème Fraiche £5.50**

**Potted Confit Chicken and Leeks with Bearnaise Sauce and Toasted Ciabatta £5.50**

## SHARING BOARDS TO START OR MAINS FOR ONE

**Butcher's Board £17**

Slow cooked chipotle brisket, lamb scotch egg with piccalilli, potted confit chicken & leek with bearnaise sauce, taster pie of the day with gravy, black pudding bon bons with apple sauce, smoked bacon champ mash, maple & mustard glazed pork and chive sausage.

**Green Grocer's Board (V) £16**

Yellison goats' cheese & pea arancini with beetroot ketchup, turmeric spiced cauliflower bhaji with lemon & herb crème fraiche, garlic mushrooms on sourdough toast, BBQ celeriac & baby gem taco, sweet potato & black bean bon bons with lime aioli, crispy kale, apple slaw & pickled cabbage.

(V) – Vegetarian

(R) – We have recipe cards for that particular dish, so you can make it yourself at home. Gluten-free bread? Just ask. Special dietary needs? Let us know and we'll be happy to tell you about the ingredients used in your meal or any allergen information.

## OPENING HOURS

**Mon-Thurs** 8am-8pm

**Fri-Sat** 8am-11pm

**Sun** 8am-5pm

Last orders 1 hour before close (except Fri-Sat: 9pm)

## MAIN DISHES

**Three Onion & Harrogate Blue Cheese Tart on a Summer Pea & Herb Broth (V) £12**

With grilled baby gem and crispy shallots

**Roasted Garden Herb Butter Chicken on a Summer Pea & Smoked Bacon Broth £15**

With grilled baby gem and crispy shallots

**Yellison Goats' Cheese & Pea Arancini (V) £12**

On roasted ratatouille with basil & garlic butter

**Grilled Hake Fillet with Basil & Garlic Butter £15**

With roasted ratatouille and rapeseed oil mash

**Miso & Tofu Chilli 'Ramen' Broth (V) £11.50**

With soy and honey duck egg, local greens and udon noodles

**Yorkshire Slow Braised Char Sui Pork Belly 'Ramen' Broth £14**

With soy and honey marinated duck egg, local greens and udon noodles

**Green Lentil & Sweet Potato Burger Topped with Roasted Peppers, Yorkshire Fettle Cheese and Chipotle mayo (V) £11**

With homemade slaw and any fries

**Keelham Steak Burger £13**

Topped with Slow Cooked Yorkshire Beef brisket, smoked cheddar, chipotle mayo and pickled cabbage served with homemade slaw and any fries

**Slow Cooked Celeriac Shawarma Kebab (V) £11**

With tahini dressing, fresh pomegranate, pickles and crispy onions

**Slow Braised Yorkshire Lamb Shoulder with Herbs £16**

With summer vegetables and mature cheddar mash

**Smoky Chipotle & Pulled Jackfruit Cauliflower Rice Jambalaya (V) £11**

With a drizzle of lemon smoked chilli oil

**Oven Baked Chorizo and Prawn Paella with Sugar Snap Peas £14.50**

With a drizzle of saffron & lime aioli

DOGGY  
or PEOPLE BAG?  
We don't care which,  
we don't want any food  
to go to waste!  
Please just ask for  
a box and take what  
you want home.

# KEELHAM KITCHEN

## FRIDAY & SATURDAY NIGHT OUT AT THE KEELHAM KITCHEN

SERVING TIMES FROM 6PM AND  
LAST ORDERS 9PM – OPEN UNTIL 12AM



## FROM THE GRILL

All out meat is 100% Yorkshire, carefully picked then matured and prepared by our butchers, and finally cooked perfectly by our chefs. We have also added in a couple of our favourite Vegetable steaks so that you can enjoy vegetables cooked and served in the same way.

All served with a flat mushroom, confit tomato, choice of sauce and any side from the menu

**Aubergine 'Filets' with Oregano (V) £9**

**Cauliflower 'Sirloin' Steak with Garlic & Thyme (V) £10**

**Pork Ribeye 10oz £14**

**½ Herb Marinated Spatchcock Chicken £14**

**Yorkshire Lamb Leg Steak, Garlic & Rosemary marinated £15**

**Yorkshire Aged Beef Flat Iron Steak 8oz £14**

**Yorkshire Aged Beef Rump 12oz £18**

**Yorkshire Aged Beef Ribeye 10oz £22**

**Yorkshire Aged Beef Fillet 8oz £24**

**Yorkshire Aged Beef T-bone 16oz £27**

**Sauces & Butters £1.50 each**

Béarnaise (V), Peppercorn, Red Wine & Bone Marrow Harrogate Blue Cheese Butter (V), Çhipotle & Lime Butter (V), Garlic Garden Herb Butter (V)

## MEAT AND EAT

Available Monday to Saturday until 8pm before the shop closes

**The ultimate meat experience £11**

Our butchers are ready to help you create your perfect meal. At the butchers' counter you can choose your meat, cut and portion size. Steak, pork, gammon, Barnsley chop? Fancy a mixed grill? You pay shop prices for your butcher selection and then £11 for the Keelham Kitchen to cook it just the way you like it and serve it with a flat mushroom, confit tomato, choice of any sauce and a side from the menu.

## SIDES

**£3 each sides (V)**

**Proper Chips**

**Skinny Fries**

**Sweet Potato Fries**

**Champ Mash**

**Pea Broth**

**Buttered Seasonal Veg**

**Cauliflower Cheese**

**Seasonal Slaw**

**English Lettuce & Herb Dressed Salad**

## HOMEMADE DESSERTETTES

We have made our desserts a little bit smaller and at a lower price so that you can always make room for one or a couple to share and invented a new name for them. Celebrating the soft fruits of the season and some favourite combinations, they taste just too good not to try.

**Local Honey Roasted Ripe Peaches (V) £4.50**

With mascarpone and a sprinkle of granola and thyme

**Raspberry & White Chocolate Crème Brûlée (V) £4.50**

With raspberry compote and buttery shortbread biscuit

**Eton Mess Marinated Strawberry Pot (V) £4.50**

With vanilla cream and basil

**Sticky Banoffee Pudding (V) £4.50**

With caramelised banana, butterscotch & clotted cream ice-cream

**Choc Chip Cookie Salted Caramel**

**Ice-cream Sandwiches (V) £4.50**

So good that there are two of them

**Make Your Own Ice-cream Bowl (V) £1.50 scoop**

Local dairy ice cream made up in the Dales at Masham by Brymoor.

*Choose from Vanilla, Strawberry, Chocolate, Nutty Toffee, Salted Caramel, Clotted Cream & Cappuccino*

**Local Vegan Friendly Ice-cream made in Leeds by Northern Bloc (V) £1.50 scoop**

*Choose from Madagascan Bourbon Vanilla, Strawberry & Yuzu, Chocolate & Orange Blossom, Peanut chip, Raspberry & Sorrel Sorbet*

## SELECT YOUR OWN YORKSHIRE CHEESEBOARD

**£2.25 a cheese (V)**

The French always serve their cheeseboard after the main and before the dessert so that they can use the red wine left to eat with the cheese. At Keelham we love cheese anytime and by enabling you to try just one or several you can fit it into your meal anyway you like, even start with it as a nibble? We have selected some of our favourite Yorkshire cheeses so you can try just one or a few.

**Yellison Goats Cheese** from down the road at Skipton, a delicious soft creamy crisp palette cleanser

**Barncliffe Brie** from Huddersfield with a soft golden centre and slightly nutty flavour

**Wensleydale Reserve** made the traditional way to give a buttery creamy texture

**Abbots Choice Cheddar** a full flavoured cheddar from the Wensleydale creamery

**Harrogate Blue** a soft blue cheese from Sheperds Purse at Thirsk which has won a super gold medal at the World cheese awards

Each cheese is served with crackers, garnish and Keelham chutney



## RED WINE

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>Adobe Reserva Organic Merlot 2016</b><br>A classic French Merlot, soft and smooth, which pairs well with most foods   | £3.25 | £4.00 | £5.00 | £14.95 |
| <b>Ceppi Storici Barbera d'Asti – 2015</b><br>Sourced from over 40 year old vines, this Barbera is packed full of concentrated fruit                                     | £3.25 | £4.50 | £5.95 | £16.95 |
| <b>Malbec – Pablo Y Walter 2017</b><br>An honest, very tasty and grown up Argentinian Malbec. A perfect match for steak and red meat                                     | £3.50 | £4.75 | £6.25 | £17.95 |
| <b>Monastrell – Juan Gil Meses 2016</b><br>One of our favourite drinkable red wines, full of fruit but with great depths to be a food partner – delicious with all meats |       |       |       | £17.95 |

## WHITE WINE

|   | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| <b>Chenin Blanc – False Bay 2016</b><br>Great bottle of South African Chenin Blanc, dry, full of herbs and citrus   | £2.95 | £4.00 | £5.00 | £14.95 |
| <b>Viognier – Domaine de Vedilhan 2016</b><br>Ripe pears and peaches with a twist of Turkish delight. A light, zippy and elegant French wine  | £3.15 | £4.25 | £5.50 | £15.95 |
| <b>Sauvignon Blanc – Cloud Factory 2016</b><br>Classically bright and vibrant Marlborough Sauvignon   | £3.50 | £4.75 | £6.00 | £17.95 |
| <b>Picpoul de Pinet – France 2017</b><br>Vibrant and fresh easy drinking wine. Can be enjoyed with fish or just on its own  | £3.50 | £4.75 | £6.00 | £17.95 |
| <b>Lunardi Pinot Grigio Delle Venezie 2017</b><br>This versatile Pinot Grigio has won 7 consecutive gold medals in the Sommelier Wine Awards Crisp and refreshing, with a soft floral finish, it just tastes, really really good. | £2.95 | £4.00 | £5.00 | £14.95 |
| <b>Mad Dry Furmint – Hungary 2015</b><br>Great food wine - Chablis in style with apricot and peaches with a warming ginger spice  |       |       |       | £22.95 |
| <b>Pouilly Fumé – France 2016</b><br>An easy drinking wine created by generations of wine makers. A great example of a Pouilly Fumé   |       |       |       | £24.95 |

## ROSÉ WINE

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>White Zinfandel – California 2016</b><br>Think strawberries and cream flavoured ice cream. A real crowd pleaser | £3.15 | £4.00 | £5.00 | £14.95 |
| <b>Ancora Rosato, Monferrato Chiaretto 2017</b><br>A food friendly wine packed with cherry fruit                   | £3.15 | £4.00 | £5.00 | £14.95 |

## PROSECCO / PINK PROSECCO

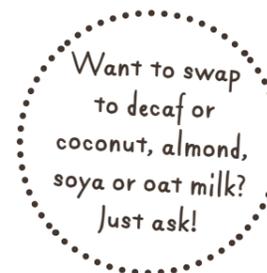
|  | 20cl  | 70cl   |
|--|-------|--------|
| <b>Lunetta Prosecco Spumante</b><br>A light and fruity Prosecco with hints of apple and peach  | £5.95 | £19.95 |
| <b>Lunetta Rosé Spumante</b><br>A refreshing and dry sparkling rose from the Italian mountains | £5.95 | £19.95 |

## CIDER, BEER & ALES

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| <b>Tipsy Pig Ale 500ml 4.3% £3</b><br>Cascade and Perle hops provide bitterness and delicate aromas, whilst pale malt and roasted barley give a pleasing copper colour to this 'session' beer              |
| <b>Ilkley Pale Ale 500ml 4.2% £3</b><br>An award-winning zesty pale ale, the Sauvignon Blanc of the beer world   |
| <b>Yorkshire Heart Gluten Free Lager 3.5% £3</b><br>Off the Wheaten Path is an easy drinking golden ale that is gluten free but you'd never tell from the taste  |
| <b>The Hop Studio Pilsner 500ml 4% £3</b><br>Brewed in York, this is a clear pale blonde beer with a slightly sweet aroma. It has the classic Pilsner dry finish which is complemented by a hint of citrus |
| <b>Squiffy Sheep 500ml 3.8% £3</b><br>Created with water drawn from a bore hole with hints of caramel and chocolate. A complex bitter with plenty of character   |
| <b>Timothy Taylors Landlord 500ml 4.3% £3</b><br>Not only a beer lovers favourite but it has more awards than any other beer   |
| <b>Peroni Nastro Azzurro 330ml 5.1% £3</b>   |
| <b>Keelham Proper Yorkshire Cider 500ml 6% £3</b><br>Made from hand-pressed Yorkshire cider apples, it's a medium dry delight that's a million miles away from that sugary stuff you'll have tried before  |
| <b>Rekorderlig Fruit Ciders 4% £3</b><br>Strawberry and lime/ wild berries   |

## HOT DRINKS

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| <b>Espresso £1.55</b>   |
| <b>Freshly ground Americano £2.15</b>   |
| <b>Flat white coffee £2.40</b>  |
| <b>Cappuccino £2.40</b>   |
| <b>Latte £2.40</b>  |
| <b>Mocha £2.55</b>  |
| <b>Upgrade your coffee to large 35p</b>   |
| <b>Add a flavoured shot 35p</b>   |
| <b>Pot of Yorkshire Tea for one £2</b>  |
| <b>Pot of Yorkshire Tea for two £2.95</b>   |
| <b>Teapigs speciality tea £2.15</b>   |
| Choose from Darjeeling, Earl Grey, Roobios, Chamomile, Chai Tea, Green Tea, Peppermint, Lemon & Ginger, Super Fruit |
| <b>Hot Chocolate with Marshmallows £2.55</b>  |
| <b>Infusions £2.15</b>  |
| Hot water with lemon & ginger or fresh mint leaves – honey available to taste                                       |



## SOFT DRINKS

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| <b>Harrogate Spring Water 330ml £1.50 / 750ml £2.25</b><br>Still or sparkling                               |
| <b>Coke, Diet Coke or cloudy lemonade £1.75</b>   |
| <b>Cawston Press Sparkling £2.00</b><br>Ginger beer; elderflower lemonade; rhubarb & apple; cloudy apple    |
| <b>Fruit juice £2.25</b><br>Freshly squeezed orange or Duskins apple juice                                  |
| <b>San Pellegrino lemon/orange/blood orange £1.75</b>   |
| <b>Temperance Spirit Teetotal GNT £3</b><br>Alcohol free but you would never know, served with ice and lime |
| <b>Keelham Homemade Milkshakes £3.95</b><br>Choose from berry, toffee and banana, chocolate brownie         |

## JUICES AND SMOOTHIES

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| <b>Green Juice £3.50</b><br>Pineapple, kale, apple, spinach, cucumber, fennel, ginger and lime |
| <b>Banana Smoothie £3.50</b><br>Banana, Greek yoghurt, honey, cinnamon and milk                |
| <b>Immune Booster Juice £3.50</b><br>Orange, pineapple, lemon, honey and ginger                |
| <b>Rehydration Juice £3.50</b><br>Pear, lemon, ginger, mint and cucumber                       |