

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 to!

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

Lemon & Herb Green Olives (V) £3

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 Toast (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**

Soup of the Day £4.50

Bowl of homemade soup with freshly baked bread (V)

SHARING BOARDS TO START OR MAINS FOR ONE

Butcher's Board £17

Slow cooked chipotle brisket, lamb scotch egg with piccalilli, potted confit chicken & leeks with béarnaise 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

Ploughman's £14

Harrogate Blue cheese, Wensleydale cheese, Yorkshire home roast ham, pickled balsamic onions, award-winning pork pie, scotch egg

Fisherman's £15

Prawn cocktail, taster fish pie, crispy haddock goujons with tartare sauce, smoked salmon mousse with cucumber batons, homemade potato salad

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.

OPENING HOURS

Mon-Thurs 8am-8pm

Fri-Sat 8am-11pm

Sun 8am-5pm

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

KEELHAM KITCHEN

SALADS

Grilled Chicken, Smoked Bacon and Avocado £9.50

With vine tomatoes, mixed leaves, cucumber, red onion, chives, croutons and a honey & mustard vinaigrette

**Caesar Salad with Crispy Chicken or Chargrilled
Celeriac Wedges £9.50**

Little gem lettuce and cherry vine tomatoes with smoked garlic Caesar dressing, ciabatta croutons and Parmesan

**Rainbow Superfood with Honey-glazed Goats' Cheese
or Chicken £9.50**

Quinoa, spinach, carrot, peppers, tomatoes, mixed toasted seeds, pomegranate, cucumber, red onion, beetroot and Keelham green juice dressing

SANDWICHES

Ploughman's £6.50

Keelham home roast ham, Wensleydale cheese, little gem, apple sauce and Yorkshire Chutney

Veggie Ploughman's £5.50

Wensleydale cheese, little gem, apple sauce and Yorkshire Chutney

Creamy Coronation Chicken £6.50

Smoked Salmon, Spinach and Lemon Crème Fraiche £7.50

Steak and Caramelised Onion £7.50

Yorkshire Rarebit £6.50

Tipsy Pig beer, Wensleydale cheese and Keelham Yorkshire Ale Chutney. Add smoked streaky bacon for £1.50

Slow Roast Pulled Chipotle Beef Brisket Wrap £10

With homemade slaw, chipotle mayo and any fries

BBQ Pulled Jackfruit Spinach Wrap (V) £9

With sweet potato fries and garlic & lime aioli

Keelham Steak Burger £10

With burger sauce, pickles, homemade slaw and any fries. Add smoked cheddar (£1) or bacon (£1)

**Green Lentil & Sweet Potato Burger,
Chipotle Mayo and Pickles (V) £9**

With burger sauce, pickles, homemade slaw and any fries. Add smoked cheddar (£1) or Yorkshire fettle (£1)

Fish Teacake and Proper Chips £10

Homemade haddock fish fingers with salad, homemade tartare sauce, pea puree and proper chips

(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.

DOGGY
or PEOPLE BAG?
We don't like waste!
Please just ask for
a box and take what
you want home.

LUNCH AT THE KEELHAM KITCHEN

SERVING TIMES
FROM 11.30AM TO 8PM
MONDAY TO THURSDAY – LAST ORDERS 7PM
FRIDAY AND SATURDAY 11.30AM – 5PM



BIG PLATES

Pie of the Day for One £11.50

Pie of the Day for Two £17.50

With fresh vegetables, gravy and a choice of proper chips or mash

Fish Pie £12

Salmon and haddock in creamy sauce topped with mash, served with fresh vegetables

Vegetable Cottage Pie (V) £9.50

With fresh vegetables or mixed salad and sweet potato fries

Keelham Sausage and Mash £11

With crispy bacon and a red onion gravy

10oz Gammon Steak £11

With fried egg, caramelised pineapple and any fries

Roasted Garden Herb Butter Chicken Supreme £13

With summer pea and smoked bacon broth

Yellison Goats' Cheese & Summer Pea Risotto £11

With basil & garlic butter

Yorkshire 28-day aged 8oz Flat Iron Steak £13

With slow roasted tomatoe, field mushroom, any fries and your choice of sauce or butter

Yorkshire 28-day aged 12oz Rump Steak £18

With slow roasted tomatoe, field mushroom, any fries and your choice of sauce or butter

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 from 4pm 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 and 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 per 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 Goat's 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
Adobe Reserva Organic Merlot 2016 A classic French Merlot, soft and smooth, which pairs well with most foods	£3.25	£4.00	£5.00	£14.95
Ceppi Storici Barbera d'Asti – 2015 Sourced from over 40 year old vines, this Barbera is packed full of concentrated fruit	£3.25	£4.50	£5.95	£16.95
Malbec – Pablo Y Walter 2017 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
Monastrell – Juan Gil Meses 2016 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
Chenin Blanc – False Bay 2016 Great bottle of South African Chenin Blanc, dry, full of herbs and citrus	£2.95	£4.00	£5.00	£14.95
Viognier – Domaine de Vedilhan 2016 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
Sauvignon Blanc – Cloud Factory 2016 Classically bright and vibrant Marlborough Sauvignon	£3.50	£4.75	£6.00	£17.95
Picpoul de Pinet – France 2017 Vibrant and fresh easy drinking wine. Can be enjoyed with fish or just on its own	£3.50	£4.75	£6.00	£17.95
Lunardi Pinot Grigio Delle Venezie 2017 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
Mad Dry Furmint – Hungary 2015 Great food wine - Chablis in style with apricot and peaches with a warming ginger spice				£22.95
Pouilly Fumé – France 2016 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
White Zinfandel – California 2016 Think strawberries and cream flavoured ice cream. A real crowd pleaser	£3.15	£4.00	£5.00	£14.95
Ancora Rosato, Monferrato Chiaretto 2017 A food friendly wine packed with cherry fruit	£3.15	£4.00	£5.00	£14.95

PROSECCO / PINK PROSECCO

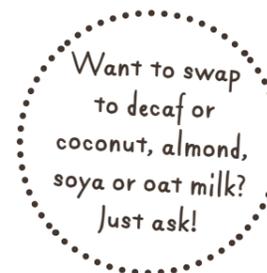
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Lunetta Prosecco Spumante A light and fruity Prosecco with hints of apple and peach	£5.95	£19.95
Lunetta Rosé Spumante A refreshing and dry sparkling rose from the Italian mountains	£5.95	£19.95

CIDER, BEER & ALES

Tipsy Pig Ale 500ml 4.3% £3 Cascade and Perle hops provide bitterness and delicate aromas, whilst pale malt and roasted barley give a pleasing copper colour to this 'session' beer
Ilkley Pale Ale 500ml 4.2% £3 An award-winning zesty pale ale, the Sauvignon Blanc of the beer world
Yorkshire Heart Gluten Free Lager 3.5% £3 Off the Wheaten Path is an easy drinking golden ale that is gluten free but you'd never tell from the taste
The Hop Studio Pilsner 500ml 4% £3 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
Squiffy Sheep 500ml 3.8% £3 Created with water drawn from a bore hole with hints of caramel and chocolate. A complex bitter with plenty of character
Timothy Taylors Landlord 500ml 4.3% £3 Not only a beer lovers favourite but it has more awards than any other beer
Peroni Nastro Azzurro 330ml 5.1% £3
Keelham Proper Yorkshire Cider 500ml 6% £3 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
Rekorderlig Fruit Ciders 4% £3 Strawberry and lime/ wild berries

HOT DRINKS

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



SOFT DRINKS

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

JUICES AND SMOOTHIES

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