

COOKING THE KEELHAM WAY

We believe that fresher is better, which is why our menu is packed full of fresh, vibrant, tasty ingredients found in the shop and features as many Yorkshire suppliers as possible. We love letting you try before you buy; just think of us as a tasting room for the shop.

BREAKFAST JUICES AND SMOOTHIES

Green Juice £3.50

Pineapple, kale, apple, spinach, cucumber, fennel, ginger, lime

Banana Rise and Shine £3.50

Banana, Greek yoghurt, honey, cinnamon and milk blended together for the perfect morning pickup

Immune Booster £3.50

Vitamin C boost orange, pineapple, lemon, honey and ginger

Rehydration Juice £3.50

Pear, lemon, ginger, mint and cucumber

BREAKFAST COCKTAILS

Bloody Mary £6.95

(or make it a Red Snapper by replacing Yorkshire Vodka with Yorkshire Gin)

Mimosa £6.95

½ freshly squeezed orange juice and ½ Cava (our natural Brut Cava is completely sugar free)

Seasonal Bellini £6.95

Seasonal produce and Cava (ask us about our current seasonal produce)

LIGHTER OPTIONS

Hesper Farm Natural Skyr Yoghurt £3.95

With fresh fruit or berry compote and granola

Croissant Platter £3.75

Croissant, 2 slices of toast, butter, Keelham jam or marmalade, chocolate & hazelnut spread or proper nutty peanut butter

Seasonal Fruit Platter to Share £6.95

Fresh seasonal fruit, served with a yoghurt compote – delicious before or after brunch.

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

BRUNCH TIME
Served 8.00am–5.00pm



FRESHLY LAID BREAKFASTS

Eggs Benedict £7.95

Toasted English muffin topped with smoked streaky bacon, poached eggs and homemade hollandaise

Eggs Florentine (V) £7.95

Toasted English muffin topped with steamed spinach, poached eggs and homemade hollandaise

Eggs Royale £8.95

Toasted English muffin, topped with smoked salmon, poached eggs and homemade hollandaise

Irish Eggs Benedict £7.95

Toasted English muffin with corned beef hash, topped with poached eggs and homemade hollandaise

SANDWICHES

Keelham Home-cured Bacon Teacake £3.95

Keelham Award-winning Pork Sausage Teacake £3.95

Veggie Sausage Teacake (V) £3.95

Served with our homemade Keelham sauce

Steak and Caramelised Onion Sourdough Sandwich and Bearnaise Sauce £6.95

Grilled beef steak topped with caramelised onions

Full English Croissant £7.95

Baked beans, 2 slices of smoked streaky bacon, pork sausage, fried egg and mushroom stuffed in a croissant

Full Veggie English Croissant £6.95

Baked beans, veggie sausage, root veg hash, fried egg, roasted tomato and mushroom stuffed in a croissant

COOKED BREAKFAST

Full Yorkshire £7.25

1 homemade pork sausage, 2 home-cured slices of Yorkshire bacon, flat mushroom, slow roasted tomato, homemade black pudding, a fresh egg cooked as you like and a pot of baked beans

Yorkshire Farmer's Breakfast £9.95

2 homemade pork sausages, 2 home-cured slices of Yorkshire bacon, flat mushroom, slow roasted tomato, homemade black pudding, 2 fresh eggs cooked as you like, homemade hash browns and a pot of baked beans

Veggie Breakfast Classic (V) £6.95

2 vegan sausages, homemade hash browns, flat mushroom, slow roasted tomato, a pot of baked beans and a fresh egg cooked as you like

Yorkshire Farmer's Veggie Breakfast (V) £9.95

Grilled Yorkshire squeaky cheese, pot of homemade Mexican beans, creamed mushrooms, spinach, slow roasted tomato, roasted root vegetable hash and a fresh egg cooked as you like

8oz Flat Iron Steak £12.95

2 fresh eggs cooked as you like, slow roasted tomato, sautéed potatoes and flat mushroom

10oz Gammon Steak £10.95

Fried egg, sautéed potatoes and caramelised pineapple

Corned Beef or Root Vegetable Hash (V) £8.95

Served in a skillet pan with two fresh eggs cooked as you like

Poached Smoked Haddock £10.95

Poached egg, spinach, sautéed potatoes and homemade hollandaise

STACK OF PANCAKES

Smoked Streaky Bacon and Maple Syrup £6.50

Blueberry and Maple Syrup with Mascarpone (V) £6.50

Banana Pancakes with Maple Syrup and Sliced Bananas (V) £5.95

Vegan Banana Pancakes with Maple Syrup and Sliced Bananas (V) £5.95

A healthier option made with no flour or eggs but with oats, ground almonds, ripe bananas and cinnamon

GOOD THINGS ON TOAST

Choose from our freshly baked farmhouse white or wholegrain sourdough

Two large free-range Yorkshire Eggs on Toast £3.95

Cooked as you like (poached, scrambled or fried)

Avocado on Toast (V) £7.95

Crushed avocado mixed with chilli, lime & coriander, topped with one poached egg and a fresh tomato salsa, set on our sourdough toast

Yorkshire Rarebit on Toast (V) £5.95

Tipsy Beer, Wensleydale cheese and Yorkshire ale chutney

Homemade Mexican Beans on Toast (V) £6.95

Mixed beans blended, slow cooked with tomato, onion, garlic, cumin, chilli powder and coriander. Served with a fresh tomato salsa and lime

Creamed Mushrooms on Toast (V) £6.95

Medley of fresh mushrooms sautéed with fresh garlic and thyme, blended with a touch of cream

If you don't like bread, swap toast for two of our homemade hash browns for £1

BRUNCH SIDES

Extra Egg (any kind) £1

Hash Browns £1

Sautéed Potatoes £1.50

Root Vegetable Hash £1.50

2 Home-cured Slices of Bacon £1.50

1 Keelham Thick Pork Sausage £1

Vegan Sausage £1

Flat Mushrooms £1

Pot of Mexican Beans £1.50

Side of Pancakes and Maple Syrup £3

Add a slice Toast and Butter 60p

We're now
serving Yorkshire
Sunday Roast
from 12.30pm

* Please be aware that some fish dishes may contain small bones, although we've done our very best to remove them.

(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.



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

| | 20cl | 70cl |
|--|-------|--------|
| 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

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| 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

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| 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 Ask for selection |
| Pot of Yorkshire Tea for 1 £2 |
| Pot of Yorkshire Tea for 2 £2.95 |
| teapigs speciality tea £2.15 Choose from Darjeeling Earl Grey, Rooibos, Chamomile Flowers, Chai Tea, Mao Feng Green Tea, Peppermint Leaves, 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

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| Harrogate Spring Water 330ml £1.50 / 750ml £2.25 Still or sparkling |
| Coke, Diet Coke or cloudy lemonade £1.75 |
| Cawston Press £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 Juices from the Juice Bar £3.50 Choose from Green Juice and Immune Booster |
| Keelham Homemade Milkshakes £3.95 Choose from berry, toffee and banana, chocolate brownie |