

COOKING THE KEELHAM WAY

We believe that fresher is better, which is why we cook from scratch every day. 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.

FROM THE DELI

HOMEMADE POTS

Ideal to add to our freshly baked bread

Smoked mackerel £4

Peppered Yorkshire beef brisket £4

Creamy herb and mushroom £4

Chicken and fresh tarragon £4

SOUP OF THE DAY

Bowl of homemade soup with freshly baked bread (V) £3.95

FRESHLY BAKED BREAD

Straight from the Keelham bakery and made with Yorkshire milled flour

Bread selection (V) £1.95

Homemade garlic bread plain, or with cheese (V) £2.50/£2.95

KEELHAM SHARING BOARDS

Main for one or ideal as a starter for two
Served with freshly baked bread

Butcher's £14.95

Pulled pork with BBQ sauce, honey-glazed pork sausage, black pudding bonbons, salt and pepper chicken breast, ham hock terrine, onion chutney and crispy potato puffballs

Ploughman's £12.95

Harrogate Blue cheese, Wensleydale cheese, Yorkshire home roast ham, pickled balsamic onions, award-winning pork pie, scotch egg, real ale chutney with freshly baked bread

Fisherman's £14.95

Prawn cocktail, homemade salmon fishcake, crispy haddock goujons, smoked mackerel pâté, homemade potato salad and roasted beetroot salad

Grocer's (V) £13.95

Potted creamy herb mushrooms, local goats cheese fritters, crispy potato puffballs, roast vegetables, homemade hummus and Keelham caramelised onion chutney

OPENING TIMES

Mon-Thu 8am-6pm

Fri-Sat 8am-8pm

Sun 8am-4pm

KEELHAM KITCHEN

SALADS & SANDWICHES

SALADS

Salads served small as a starter or larger for main

Grilled chicken, smoked bacon and avocado £5.95/£8.95

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

Yorkshire fettle & prosciutto £5.95/£8.95

With mixed leaves, roasted peppers, cherry tomatoes, balsamic onions, olives and dressing

Rainbow superfood with honey-glazed goats cheese £5.95/£8.95

Rainbow superfood with chicken £5.95/£8.95

Pickled courgette ribbons, quinoa, spinach, carrot, roast peppers, tomatoes, mixed toasted seeds, pomegranate with a chilli yoghurt dressing

SANDWICHES

Served from 11.30am until 5pm

Choose from white, brown bloomer or gluten-free bread with:

Keelham home roast ham, Wensleydale

cheese and Yorkshire chutney £5.95

Coronation chicken £5.95

Roasted vegetable and hummus (V) £5.95

Rare Yorkshire roast beef and caramelised onion £5.95

Hot smoked salmon, spinach and lemon crème fraiche £6.95

HOT SANDWICHES

Yorkshire rarebit (R) £5.95

Tipsy Pig beer, Wensleydale cheese and Yorkshire Ale chutney

Add smoked streaky bacon for £1.50

Steak and caramelised onion sandwich £6.95

Yorkshire lamb kofta £9.95

With hummus, sautéed peppers and onions, homemade salsa, yoghurt & mint dressing

Chicken tikka naan £8.95

With mango chutney, fresh salad, yoghurt & mint dressing

BBQ slow roast pulled pork wrap £8.95

With homemade appleslaw, mixed salad and fries

Mixed bean falafel wrap (R) £8.95

With wholemeal wraps, sautéed peppers and onions, local cottage cheese, chilli sauce, homemade salsa and sweet potato fries

Keelham steak burger £9.95

With onions, crispy smoked streaky bacon, cheddar cheese, homemade relish (R), gherkin and fries

Fish teacake and proper chips £9.95

Homemade cod and haddock fillet burger with salad, homemade tartare sauce (R) and proper chips

MAIN COURSES

Please see the special board for today's filling.
Our pies are cooked to order so please allow around 20 minutes.

Pie of the day for one £8.95

Pie of the day for two £14.95

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

Fish pie £10.95

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

Layered feta and spinach pie (V) £8.95

With fresh vegetables or mixed salad and sweet potato fries

Keelham sausage and mash £8.95

With crispy bacon and a red onion gravy

Chicken Kiev sausages & spring onion mash £10.95

With creamy white onion & thyme sauce and sautéed spinach

Wild mushroom risotto sausage & cauliflower cous cous (V) £8.95

With tomato & basil sauce and toasted pine nuts

Yorkshire 28-day aged 6oz rump steak £11.95

Upgrade from 6oz to 10oz for £3

With slow roasted tomatoes, field mushrooms, hand-cut chips and your choice of sauce:

Creamy peppercorn (R)

Creamy mushroom

Yorkshire Blue cheese

Red wine

Garlic butter

Additional sauces £1 a pot

MEAT&EAT

4pm to 8pm Friday and Saturday

The ultimate meat experience.

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? The choice is yours.

You'll pay shop prices for your butcher's selection and it's just £10 for the Keelham Kitchen to cook it just the way you like it. Served with any side on the menu, choice of sauce, roasted vine tomatoes and field mushrooms.

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.



ON THE SIDE

Triple cooked chunky chips or skinny fries £2

Sweet potato fries £2.50

Creamy spring onion mash £2.50

Sautéed spinach £2.50

Balsamic roasted onions £2.50

Buttered seasonal veg £2.50

Roasted cherry tomato, rocket & parmesan salad £2.50

Mixed salad £2.50

POTTED PUDS

Served with one or two spoons

Chocolate brownie sundae £5.95

Local vanilla ice cream, homemade brownie chunks, caramel Yorkshire popcorn & extra chocolate chunks

Eton mess £5.95

Fresh berries, homemade meringue, local vanilla & strawberry ice cream, creamy yoghurt, whipped cream and berry compote

Lemon meringue cheesecake (R) £5.95

Crushed biscuit base, lemon cheesecake, homemade lemon curd and homemade meringue

Rhubarb fool £5.95

Rhubarb compote & mousse, glazed rhubarb pieces, orange jelly and crumbled ginger biscuit

PROPER PUDS

Sticky toffee pudding £5.95

Sticky toffee pudding, salted caramel sauce and buttery fudge pieces

Apple and berry crumble £5.95

Oaty crumble with homemade apple & berry compote

Both puds served with your choice of ice cream or custard

YORKSHIRE CHEESE BOARD

Choose any 3 cheeses from:

Yorkshire Blue, Harrogate Blue, Swaledale, Wensleydale Special Reserve, Barnecliffe Brie, Bells Bluemin White. £6.95

Served with Yorkshire crackers, chutney and fruit toast

Add an extra cheese to your board for £1.50

(R) – We have recipe cards for that particular dish, so you can make it yourself at home.

RED WINE

	175ml	250ml	Carafe	Bottle
Keelham House Red	£3.50	£4.50	£8.50	£13.99
Barbera d'Asti – 'Ceppi Storici' 2013 Sourced from over 40 year old vines, this Barbera is packed full of concentrated fruit	£4	£5.25	£10	£13.49
Monastrell – Juan Gil Meses 2014 From a family who have been producing wine on the slopes of the Penarubia mountain since the early 20th century; enjoy the intense juicy fruit	£4	£5.25	£10.25	£14.49
Malbec – Nieto Don Nicanor 2012 A Malbec with pow factor	£5	£6.25	£12.25	£16.99
Pinot Noir – Vidal 2012 A juicy Pinot Noir from an award-winning producer	£5.50	£7	£13.50	£18.99
Rioja Crianza – Luis Cañas 2012 Every harvest Luis Cañas, now 86, stands at the head of the sorting table to ensure only the best grapes are used in this wine	£5.50	£7	£13.50	£18.99
Crozes Hermitage – Colombo et Fille 2012 A beautifully rich wine crafted with love by a daughter carrying on her father's wine producing legacy	£5.75	£7.50	£14.50	£19.99
Château Teyssier 2009 A great Bordeaux by a self-confessed wine-making rebel	£9	£11.50	£23	£30.99

WHITE WINE

	175ml	250ml	Carafe	Bottle
Keelham House White	£3.50	£4.50	£8.50	£11.99
Viognier – Tabali Reserva 2013 Fresh and fruity from the edge of the Atacama desert	£4	£5.25	£10	£13.99
Sauvignon Blanc – Left Field 2014 A zippy number from a single estate vineyard	£4.50	£6	£11.50	£15.99
Albarino – Bouza do Rei 2014 A fruity white from Spain's Atlantic coast	£4.50	£6	£11.50	£15.99
Pinot Gris – Left Field 2014 This smells so good you could almost wear it as perfume – and it's pretty tasty too!	£5.25	£6.75	£13	£17.99
Sancerre – La Gravière 2014 There's a reason this family have been making wine for five centuries	£6.50	£8.50	£16.50	£22.99
Chablis Domaine – Ste Claire, Jean-Marc Brocard 2013 Top Chablis from one of the region's most respected producers	£7	£9	£18	£24.99

ROSÉ WINE

	175ml	250ml	Carafe	Bottle
Ancora Pinot Grigio 2014	£3.50	£4.50	£8.50	£11.99

PROSECCO

Lunetta Prosecco Spumante 20cl	£4.50
Lunetta Rosé Spumante 20cl	£4.50
Dolce Collina Prosecco 75cl	£12.99

Pick your favourite tippie from the wine cellar and we'll pop the cork for £5 extra



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 Joshua Jane Bitter 500ml 3.7%	£3
A traditional Yorkshire bitter fused with Ilkley Brewery's unique hop character; rich and nutty	
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	
Hambleton's Gluten Free Lager 500ml 5.2%	£3
The first British brewed beer of its type, it's packed full of flavour and gluten free	
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	
Peroni Nastro Azzurro 330ml 5.1%	£3
Asahi Super Dry Premium Lager 330ml 5%	£3

HOT DRINKS

Espresso	£1.50
Filter coffee	£1.50
Freshly ground Americano	£1.85
Flat white coffee	£2.10
Cappuccino	£2.10
Latte	£2.10
Mocha	£2.25
Upgrade your coffee to large	35p
Add a flavoured shot	35p
Vanilla, hazelnut or caramel	
Mug of Yorkshire Tea	£1.35
Pot of Yorkshire Tea for 1	£1.75
Pot of Yorkshire Tea for 2	£2.95
teapigs speciality tea	£1.95
Choose from Darjeeling Earl Grey, Rooibos, Chamomile Flowers, Chai Tea, Mao Feng Green Tea, Peppermint Leaves, Lemon & Ginger, Super Fruit	
Hot chocolate with all the trimmings	£2.25

SOFT DRINKS

Harrogate Spring Water	330ml £1 / 750ml £1.50
Still or sparkling	
Coke, Diet Coke or cloudy lemonade	£1.25
Cawston Press	£1.50
Ginger beer; elderflower lemonade; rhubarb & apple; cloudy apple	
Fruit juice	£2
Freshly squeezed orange or Perry Court apple juice	

KIDS DRINKS

Milk bottle	50p
No added sugar squash	50p
Orange or blackcurrant	
Shaken Udder milkshakes	£1
Chocolate or strawberry	
Fruit juice	£1.50
Freshly squeezed orange or Perry Court apple juice	
Hot chocolate	£1.50