

MOTHER'S DAY MENU

Treat Mum to three courses for £22.95

TO START

Yorkshire gin and beetroot cured salmon
served with celeriac slaw, croutons and watercress vinaigrette

Slow cooked crispy Yorkshire pork belly with crackling
served with a black pudding bon bon and apple jelly

Homemade leek and potato soup
served with freshly baked bread

Mushroom pate with caramelised onion
served on melba toast

THE MAIN EVENT

Keelham Sunday Roast with Yorkshire pudding and gravy.

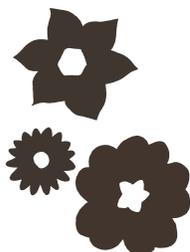
Choose from:

Yorkshire 28-day matured roast topside of beef
Yorkshire slow roast crispy belly pork with homemade apple sauce
Yorkshire roast chicken with rosemary thyme and sage stuffing

All served with a Yorkshire pudding, roast potatoes, gravy and a selection of seasonal vegetables

Creamy haddock and salmon pie
served with a selection of seasonal vegetables

Courgette, squash and feta fritters (V)
served with a tomato and red pepper sauce



DESSERT

Yorkshire rhubarb trifle pot topped with toasted almonds

Chocolate truffle tart with salted caramel ice cream

Lemon meringue cheesecake pot

Sticky toffee pudding with custard

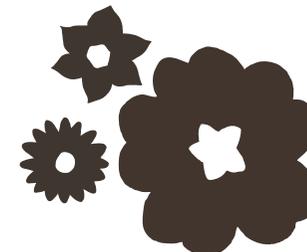
Yorkshire cheese board
Wensleydale special reserve, Harrogate Blue,
Yellison goats cheese and Swaledale.
Served with Yorkshire Crackers and
Keelham Chutney

COFFEE

After lunch **coffee and tea** is available
from our drinks menu

(V) – Vegetarian

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	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
Lunardi Pinot Grigio Delle Venezie 2017 This versatile Pinot Grigio has won 4 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
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
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

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

CIDER, BEER & ALES

Squiffy Sheep 500ml 3.8% £3.00 Created with water drawn from a bore hole with hints of caramel and chocolate. A complex bitter with plenty of character	
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	
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	
Peroni Nastro Azzurro 330ml 5.1% £3	

HOT DRINKS

Espresso £1.55
Filter coffee £1.55
Freshly ground Americano £2.15
Flat white coffee £2.40
Cappuccino £2.40
Latte £2.35
Mocha £2.55
Upgrade your coffee to large 35p
Add a flavoured shot 35p Vanilla, hazelnut or caramel
Mug of Yorkshire Tea £1.60
Pot of Yorkshire Tea £2.00
Teapigs speciality tea £2.15 Choose from Darjeeling Earl Grey, Rooibos, Chamomile Flowers, Chai Tea, Mao Feng Green Tea, Peppermint Leaves, Lemon and Ginger, Super Fruit
Hot chocolate with all the trimmings £2.55

SOFT DRINKS

Harrogate Spring Water 330ml £1.25 / 750ml £1.75 Still or sparkling
Coke or Diet Coke £1.75
Cawston Press £2.00 Ginger beer; elderflower lemonade; rhubarb and apple; cloudy apple
Fruit juice £2 Freshly squeezed orange or Perry Court apple juice
San Pellegrino £1.75 Lemon or orange

KIDS DRINKS

Milk bottle 50p
No added sugar squash 50p Orange or blackcurrant
Keelham icecream milkshakes £2 Please ask for flavours
Fruit juice £1.50 Freshly squeezed orange or Perry Court apple juice
Hot chocolate £1.50