

## 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.

## FROM THE DELI

### NIBBLE POTS

Smaller portions of Keelham favourites, great for sharing

**Tin of award-winning freshly baked bread from the Keelham bakery made with Yorkshire milled flour (V) £2.50**

**Lemon and herb marinated mixed olives £2.50**

**Chipolatas with a honey mustard dipping sauce £3**

**Local goats cheese fritters £3**

**Sweet potato and black bean bon bons with a lime aioli dipping sauce £3**

**Roasted cauliflower bites with a cheese dipping sauce £3**

**Creamy herb and mushroom pot with bread £4**

**Crispy haddock goujons with homemade tartare sauce £4**

**Halloumi fries £4**

### SOUP OF THE DAY

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

## KEELHAM SHARING BOARDS

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

**Butcher's £14.95**

Slow roast shoulder of pork with apple sauce, honey-glazed pork sausage, black pudding bon bons, ham hock terrine, salt and pepper chicken breast, taster pie of the day and potato gratin

**Ploughman's £13.95**

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

**Fisherman's £14.95**

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

**Grocer's (V) £13.95**

Potted creamy herb mushroom, local goats cheese fritters, sweet potato and black bean bon bons, a taster vegetable cottage pie, beetroot salad and roasted cauliflower bites

Ask your server for a choice of Keelham Chutneys

## 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 & SANDWICHES

### SALADS

Salads served small as a starter or ideal to add a side to or larger for a main.

**Grilled chicken, smoked bacon and avocado £6.95/£9.95**

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

**Brie and beetroot salad £6.95/£9.95**

Wedges of deep-fried brie, roast beetroot, mulled poached pear, caramelised walnuts and pomegranate and clementine dressing.

**Rainbow superfood with honey-glazed goats cheese or chicken £6.95/£9.95**

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

**Rare Yorkshire roast beef and caramelised onion £5.95**

**Hot smoked salmon, spinach and lemon crème fraiche £6.95**

**Steak and caramelised onion £6.95**

**Roasted vegetable and hummus (V) £5.95**

**Yorkshire rarebit (R) £5.95**

Tipsy Pig beer, Wensleydale cheese and Keelham Yorkshire Ale Chutney

**Add smoked streaky bacon for £1.50**

**Slow roast pulled pork wrap £8.95**

With homemade winter slaw and fries

**Roasted portabello mushroom sandwich £8.95**

Roasted portabello mushroom topped with caramelised onion, smothered with a creamy thyme and blue cheese sauce set on keelham wholegrain bread served with sweet potato fries

**Keelham steak burger £9.95**

With onions, crisp smoked streaky bacon, cheddar cheese, homemade relish (R) gherkins and fries

**Fish teacake and proper chips £9.95**

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

## BIG PLATES

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

**Pie of the day for one £9.95**

**Pie of the day for two £15.95**

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

**Vegetable cottage pie (V) £9.50**

With fresh vegetables or mixed salad and sweet potato fries

**Keelham sausage and mash £9.95**

With crispy bacon and a red onion gravy

**Yorkshire Pork Chop in a Dijon cream sauce £11.95**

With creamy mash potato and green beans

**Orange-glazed chicken supreme £11.95**

With sweet potato mash and a sweet and sour braised cabbage

**Chestnut and sage risotto (V) £9.95**

With parmesan chips and fried sage

**Yorkshire 28-day aged 8oz rump steak £13.95**

**Upgrade from 8oz to 12oz 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 until close (Mon-Sat)**

**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 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.



## ON THE SIDE

**Triple cooked chunky chips or skinny fries £2.25**

**Sweet Potato Mash £2.75**

**Sweet potato fries £2.75**

**Potato gratin £2.75**

**Winter Slaw £2.75**

**Creamed spinach £2.75**

**Buttered seasonal veg £2.75**

**Rocket and parmesan salad £2.50**

**Mixed salad £2.50**

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

## PROPER PUDS

Served with one or two spoons

**Chocolate Brownie £5.95**

Homemade chocolate brownie chunks, caramel Yorkshire popcorn and extra chocolate chunks served with local vanilla ice cream or homemade custard

**Lemon Cheesecake (R) £5.95**

Crushed biscuits base, rich cheesecake filling.

**Classic Crème Brule £5.95**

Served with shortbread biscuits

**Winterberry Trifle £5.95**

Berry compote, sponge, thick custard, whipped cream, topped with flaked almonds.

**Sticky Toffee Pudding £5.95**

Sticky toffee pudding salted caramel sauce, buttery fudge piece, with your choice of ice cream or custard.

**Crumble of the day £5.95.**

Oaty crumble 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 Bleumin White £6.95**

Served with Yorkshire crackers and choice of Keelham chutneys

**Add an extra cheese to your board for £1.50**

(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
<b>Adobe Reserva Organic Merlot 2016</b> 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> 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> 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> 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>Lunardi Pinot Grigio Delle Venezie 2017</b> 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
<b>Chenin Blanc – False Bay 2016</b> 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> 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> Classically bright and vibrant Marlborough Sauvignon	£3.50	£4.75	£6.00	£17.95
<b>Picpoul de Pinet – France 2017</b> 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>Mad Dry Furmint – Hungary 2015</b> Great food wine - Chablis in style with apricot and peaches with a warming ginger spice				£22.95
<b>Pouilly Fumé – France 2016</b> 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> 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> 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> A light and fruity Prosecco with hints of apple and peach	£5.95	£19.95
<b>Lunetta Rosé Spumante</b> 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

<b>Squiffy Sheep 500ml 3.8% £3.00</b> Created with water drawn from a bore hole with hints of caramel and chocolate. A complex bitter with plenty of character	£3.00
<b>Tipsy Pig Ale 500ml 4.3% £3</b> Cascade and Perle hops provide bitterness and delicate aromas, whilst pale malt and roasted barley give a pleasing copper colour to this 'session' beer	£3
<b>Keelham Proper Yorkshire Cider 500ml 6% £3</b> 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	£3
<b>Hambleton's Gluten Free Lager 500ml 5.2% £3</b> The first British brewed beer of its type, it's packed full of flavour and gluten free	£3
<b>Peroni Nastro Azzurro 330ml 5.1% £3</b>	£3

## HOT DRINKS

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

## SOFT DRINKS

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

## KIDS DRINKS

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