



VALENTINE'S MENU – 14TH FEB

Celebrate Valentine's Day with three courses for £25
Add additional sides for £2.50

To book call us on **01756 664170** or email
keelhamkitchen@keelhamfarmshop.co.uk

TO START

Sharing board for two, served with a basket of bread and an assortment of chutneys

Crispy haddock goujons with tartar sauce

Prawn cocktail in lettuce cup

Goat cheese fritters

Sweet potato and black bean bon bons with aioli

Creamy herb and mushroom pot

THE MAIN EVENT

Choose a main course each and two sides to share

28 day aged Yorkshire 8oz sirloin steak
(upgrade to a 12oz for £3.00)

With slow roasted tomato, field mushroom and your choice of sauce: creamy peppercorn, Yorkshire blue cheese, red wine or wild mushroom (V)

8oz baked salmon fillet

Baked salmon set on a bed of crushed new potato with buttered spinach and tarragon hollandaise

Vegetable stroganoff (V)

Mushroom, carrot, kale, and leek cooked in a rich vegetarian stroganoff sauce set on a bed of courgette ribbons

Sides

Chunky chips (V)

Sweet potato fries (V)

Crushed buttered new potato with parsley (V)

Roast tomato, rocket & parmesan salad (V)

Creamed spinach (V)

Green beans with shallots & garlic (V)

Sautéed garlic mushrooms (V)

Caesar salad (V)

DESSERT

A sharing plate of three desserts served with locally made ice cream

Chocolate dipped strawberries
Chocolate and salted caramel trifle

Tiramisu

(If you require a gluten free dessert please let us know)



Menu available
from 4pm on
Thursday 14th
February

(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	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
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

CIDER, BEER & ALES

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



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 Vanilla, hazelnut or caramel	35p
Hot chocolate with all the trimmings	£2.55
Mug of Yorkshire Tea	£1.60
Pot of Yorkshire Tea	£2.00
Teapigs speciality tea Choose from Darjeeling Earl Grey, Rooibos, Chamomile Flowers, Chai Tea, Mao Feng Green Tea, Peppermint Leaves, Lemon and Ginger, Super Fruit	£2.15

SOFT DRINKS

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

