



# VALENTINE'S MENU – 14<sup>TH</sup> FEB

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

To book call us on **01756 664170** or email  
[keelhamkitchen@keelhamfarmshop.co.uk](mailto:keelhamkitchen@keelhamfarmshop.co.uk)

\*no deposit required

## 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**

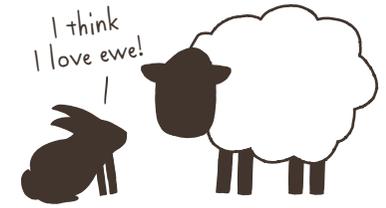
(If you require a gluten free dessert please let us know)



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
<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

## CIDER, BEER & ALES

<b>Squiffy Sheep 500ml 3.8%</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%</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	£3.00
<b>Keelham Proper Yorkshire Cider 500ml 6%</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	£3.00
<b>Hambleton's Gluten Free Lager 500ml 5.2%</b> The first British brewed beer of its type, it's packed full of flavour and gluten free	£3.00
<b>Peroni Nastro Azzurro 330ml 5.1%</b>	£3.00

## HOT DRINKS

<b>Espresso</b>	£1.55
<b>Filter coffee</b>	£1.55
<b>Freshly ground Americano</b>	£2.15
<b>Flat white coffee</b>	£2.40
<b>Cappuccino</b>	£2.40
<b>Latte</b>	£2.35
<b>Mocha</b>	£2.55
<b>Upgrade your coffee to large</b>	35p
<b>Add a flavoured shot</b> Vanilla, hazelnut or caramel	35p
<b>Hot chocolate</b> with all the trimmings	£2.55
<b>Mug of Yorkshire Tea</b>	£1.60
<b>Pot of Yorkshire Tea</b>	£2.00
<b>Teapigs speciality tea</b> 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

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

