

MERRY CHRISTMAS!

Welcome to our December menu with some delicious Christmas specials for you to enjoy, full of fresh ingredients from the Farm Shop. So, this Christmas let Santa fill your stocking and we'll take care of your tastebuds.

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

Pigs in blankets with honey mustard dipping sauce £3

Christmas dinner croquettes with cranberry sauce or turkey gravy 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

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 freshy 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

Boxing Day buffet board £14.95

Home roast ham, stand pie, Wensleydale cheese, stuffing balls, warm pigs in blankets, roast potatoes, coronation turkey. Christmas spiced winter slaw and cranberry sauce

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 (except Fri-Sat: 9pm)

CHRISTMAS OPENING HOURS

Thurs 6th-13th 8am-10pm (Skipton) Thurs 20th-22nd 6am-10pm Sun 23rd 10am-4pm (Skipton) 9am-6pm (Thornton) Christmas Eve 6am-5pm Christmas Day and Boxing Day closed Thurs 27th-30th open as usual New Year's Eve 8am-5pm

New Year's Day closed











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

Christmas salad £6.95/£9.95

Dried cranberries, roasted apple, shaved beetroot and dried figs with a blue cheese, pomegranate and clementine dressing. Topped with spiced toasted walnuts

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:

Coronation turkey with Keelham spiced mango chutney £5.95 Keelham home roast ham, Wensleydale cheese and Yorkshire chutney £5.95

Hot smoked salmon, spinach and lemon crème fraîche £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 topped with caramelised onion, smothered with a creamy thyme and blue cheese sauce set on keelham wholegrain bread served with sweet potato fries

Roasted portabello mushroom sandwich £7.95

Keelham steak burger £9.95

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

Christmas dinner in a sandwich £9.95

With turkey breast, cranberry sauce, homemade stuffing and crisp bacon on a large teacake. Served with roasted potatoes, sprouts with smoked bacon and Dijon mustard, bread sauce and gravy

Turn into a Christmas dinner plate - swap the teacake for extra veg to have a Christmas lunch plate £10.95



Please see the special board for today's Christmas 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 Christmas sausage and mash £9.95

Pork, cranberry, orange and chestnut sausage with crispy bacon and red onion gravy

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 Marmalade-glazed parsnips and carrots £2.75 Sprouts with smoked bacon and Dijon mustard £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 with extra chocolate chunks, served with local vanilla ice cream or homemade custard

Gingerbread and spiced crème brûlée £5.95

Served with a shortbread biscuit

Lemon cheesecake (R) £5.95

Crushed biscuit base and rich cheesecake filling

Apple and cranberry crumble £5.95

Oaty crumble with homemade apple & cranberry compote

Christmas pudding £5.95

Homemade Christmas pudding with brandy sauce

Sticky toffee pudding £5.95

Sticky toffee pudding salted caramel sauce, buttery fudge piece, 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 Boxing Day Chutney 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. 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

	125m	175ml	250ml	Bottle
Adobe Reserva Organic Merlot 201 A classic French Merlot, soft and sm which pairs well with most foods		£4.00	£5.00	£14.95
Ceppi Storici Barbera d'Asti – 2015 Sourced from over 40 year old vines is packed full of concentrated fruit		£4.50	£5.95	£16.95
Malbec – Pablo Y Walter 2017 An honest, very tasty and grown up	£3.50 Argentinian	£4.75	£6.25	£17.95

Monastrell – Juan Gil Meses 2016	
One of our favourite drinkable red v	wine

es, full of fruit but with great depths to be a food partner delicious with all meats

An easy drinking wine created by generations of

wine makers. A great example of a Pouilly Fumé

Malbec. A perfect match for steak and red meat

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£17.95

	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 tipple from the wine		*

HOT DRINKS

Espresso £1.50 Filter coffee £1.50 Freshly ground Americano £2.10 Flat white coffee £2.35 Cappuccino £2.35

Latte £2.35 Mocha £2.50

Upgrade your coffee to large 35p

Add a flavoured shot 35p Vanilla, hazelnut or caramel

Mug of Yorkshire Tea £1.55

Pot of Yorkshire Tea for 1 £1.95 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 and Ginger, Super Fruit

Hot chocolate with all the trimmings £2.50

WHITF WINF

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	ay.	125ml	175ml	250ml	Bottle	
	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				£24.95	

CIDER, BEER & ALES

cellar and we'll pop the cork for £5 extra

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



SOFT DRINKS

Harrogate Spring Water 330ml £1.25 / 750ml £1.75 Still or sparkling

Coke, Diet Coke or cloudy lemonade £1.75

Cawston Press £1.75

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









































