



Celebrating Harrogate Restaurant week

Served 12 – 1:45pm

(14th-19th September 2026)

Smoked scallop & crab mousse, olive oil crostini

Blue Waldorf salad, blue cheese, celery, apple, grape, walnut (v)(n)

Lobster & langoustine bisque

Classic prawn cocktail

Moules, garlic, shallots, cream & white wine (starter or main)

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Drum fish pie, creamed mash & cheese crust

Pan seared salmon, samphire, picked cucumber, beurre blanc

King prawn linguine, chilli, garlic, tomato, rocket, pine nuts (n)

Smoked haddock, creamed mash, pancetta, wholegrain mustard
sauce & poached egg

Broad bean and petit pois risotto (starter or main) (v)

£25 for 2 courses starter & main

Please inform a member of the team if you suffer from any food allergies.