

To Begin

**Soup of the day**, served with fresh home baked bread £6.50

**Curried cauliflower fritters**, with a caper and herb dipping sauce (VE, V) £6.95

**Tea smoked chicken**, mango and chilli salsa and beetroot puree (GF) £7.50

**Moules marinière**, with a garlic and chive cream sauce and toasted sourdough\* (GF) Small £7.95 Large £12.95

**Crispy pork belly**, Asian salad, soy and sesame dressing (GF) £7.50

**Sweet potato, goats cheese and soft herb terrine**, with a beetroot pesto (V) £7.95

**Crispy duck egg**, charred asparagus and Parma ham crisp £7.95

Mains

**Pan seared sea bream**, pea and asparagus risotto with parsnip crisp (GF) £16.95

**Barnsley chop**, Bury black pudding mash, purple sprouting broccoli and a red wine sauce £17.95

**Beetroot and red onion tarte tatin**, with a roasted celeriac and wild rocket salad (VE, V) £14.95

**Pan fried hake**, Jersey royals, pea à la française, chicken and chorizo jus roti (GF) £17.95

**Roasted sweet potato and butternut squash wellington**, served with charred leeks, cheese sauce and candied pumpkin seeds (VE, V) £15.95

**Pan fried mallard**, duck fat potato presse, celeriac puree, pickled rhubarb and kale crisps (GF) £17.95

Rhubarb Favourites

**Lightly battered fresh cod**, chips, mushy peas, lemon and homemade tartar sauce Small £9.00 Large £15.00

**House beef burger**, topped with either smoked cheddar or blue cheese, served with house dressed salad and beef dripping chips £14.00

**Gammon Steak**, served with fried duck egg, beef dripping chips (GF) £16.00

**Sirloin Steak**, roasted field mushroom, plum tomato, onion rings\* and beef dripping chips (GF) £24.00 (£8.00)

**Add our peppercorn sauce** £2.00

**Steak and potato pie**, served with beef dripping chips or mash, mushy peas or garden peas £14.00

**Locally sourced sausage and mash**, with wilted spinach and a rich red wine sauce £14.00

(Price in brackets is the supplement applied for dinner, bed and breakfast packages)

Salads

**Warm salad of spinach, asparagus, broccoli and blood orange**, with candied pumpkin seeds and toasted sourdough\* (GF, VE, V) £12.00

**Salt baked celeriac salad**, beetroot, toasted seeds, kale crisps dressed with lemon aioli and toasted sourdough\* (GF, V) £12.00

\*Add -

**Tea smoked chicken** £3.00

**Beer battered halloumi** £3.00

Sides

Choose from our selection of sides to accompany your meal

**Selection of breads with balsamic olive oil and houmous** £5.00

**Tossed mixed salad** £3.50

**Asparagus, purple sprouting broccoli and wilted spinach** £3.80

**Beef dripping chips** £3.50

- **Add cheddar cheese** £0.75

- **Add truffle oil and parmesan** £1.00

Desserts

**Frozen rhubarb parfait**, white chocolate crème anglaise, roasted white chocolate, poached rhubarb infused with blood orange (GF) £7.50

**Caramelised banana cheesecake**, salted caramel ice cream and toffee popcorn £7.50

**Vegan berry Eton mess**, mixed berries served with coconut yoghurt and vegan meringue (GF, VE) £7.95

**Millionaire shortcake**, with an espresso cream and salted caramel sauce £7.50

**Selection of cheeses**, with grapes, crackers mini apples and spiced apricot chutney £9.50 (£3.00)

Sunday Roasts

**Hand carved roast** served with all the trimmings and home baked Yorkshire pudding £12.95

**Add an additional course for £2.95 or 2 courses for £5.00**

Served Sunday lunch 12.00pm - 2.30pm subject to availability.

Tea & Coffee

<b>Americano</b>	£3.25
<b>Espresso</b>	£3.25
<b>Caffe Latte</b>	£3.25
<b>Cappuccino</b>	£3.25
<b>Latte Macchiato</b>	£3.25
<b>Mochaccino</b>	£3.25
<b>Tea selection</b>	£3.25
<b>Liqueur Coffees</b>	£4.95

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:  
Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambuca

**We have a selection of cakes to accompany our hot drink selection.**  
**Available throughout the day from £3.50**

We love seeing you enjoying yourself, whether it's a meal in our restaurant, a cocktail in our lounge or an overnight stay.



So make sure you tag us in your photos and videos.

Use our hashtag, #herriotsskipton or #rhubarbskipton

**Please note:**  
Some of our dishes may contain small bones and/or nuts. All our food is prepared in a kitchen where nuts may be used. Any weight quoted on our menu is the approximate uncooked weight. To our knowledge, all food served is not genetically modified. Any concerns regarding allergens please contact a member of staff

Service charge is at your discretion and goes 100% to our staff.

White

125ml175ml250mlBottle

<b>Sauvignon Blanc - Chile</b> A crisp, dry Sauvignon Blanc, with intense fruity nose that displays citrus and tropical fruit aromas interwoven with herbal notes that add complexity to the wine	£4.00	£5.25	£7.00	£21.00
<b>Sauvignon Blanc - New Zealand</b> Refreshing Marlborough Sauvignon Blanc with vibrant, fruity flavours of gooseberry, passion fruit and a hint of grassiness. The palate is full, rich, yet fresh and overall the wine is medium-dry, with a crisp finish.	£5.00	£7.15	£9.50	£28.50
<b>Catarratto - Sicily</b> Their aromatic profile is typically associated with citrus fruit and flowers (lemon zest, wild oranges and citrus blossoms), tropical fruit such as grapefruit and passionflower with a touch of fine herbs and sweet spices.				£21.00
<b>Pinot Grigio - Sicily</b> Crisp Pinot Grigio with a delicate pale straw colour. Citrus fruit flavours, with soft honey undertones and a lingering finish of zesty green apple.	£4.00	£5.50	£7.50	£22.50
<b>Chardonnay - Australia</b> This wine from Australian icon De Bortoli is straightforward and laden with tropical fruit and citrus. The wine gets added weight from a little oak treatment, adding complexity.	£4.50	£6.00	£8.00	£24.00

Champagne & Sparkling

<b>Brut Champagne – France</b> A superb celebration wine offers rich depth and structure alongside finely tuned finesse and elegance.				£50.00
<b>Rose Champagne - France</b> Bursting with classic red berry fruit and citrus on the palate, and a delicate, full-bodied, lingering finish. Beautiful flavour with an engaging natural freshness.				£60.00
<b>Prosecco - Italy</b> Fresh, creamy medium-dry Prosecco with hints of apples and pears with lovely balance and clean acidity.				£26.50
<b>Baby Prosecco - 20cl</b>				£10.00
<b>Baby Rosato - Italy 20cl</b> A delightful pink sparkling wine from Italy with zesty flavours of summer berries.				£10.00

Rose

<b>Zinfandel Blush - California</b> Lively flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.	£4.00	£5.90	£7.80	£23.50
<b>Pinot Grigio Blush - Italy</b> Light, salmon pink in colour, and enchanting nose full of summer fruit flavours.	£4.00	£5.50	£7.50	£22.50

Red

<b>Merlot - Chile</b> Lovely soft Merlot with red cherry and plum fruit.	£4.00	£5.25	£7.00	£21.00
<b>Cabernet Sauvignon - Chile</b> Delicious flavours of dark berries, cassis and blackcurrant.	£4.00	£5.25	£7.00	£21.00
<b>Malbec - Argentina</b> This robust red from Argentina has aromas of ripe black fruits, prune and leather.	£4.50	£5.90	£8.25	£24.00
<b>Shiraz - Australia</b> The pioneering De Bortoli family craft this great value Shiraz, from grapes grown exclusively in the Riverina region of New South Wales. Classic Shiraz with spicy plum and blackberry notes, well-integrated tannin and a sprinkling of spice.	£4.00	£5.90	£7.80	£23.50
<b>Rioja - Spain</b> Produced from vines with a minimum age of 50 years old, this is classic Tempranillo – floral and fruity with spicy liquorice and coffee notes. This is an excellent introduction to easy-drinking and affordable modern Spanish wine.				£28.50



#RhubarbSkipton

www.herriotsforleisure.co.uk



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