

To Begin

- Soup of the day, served with fresh home baked bread £5
- Chicken liver parfait, tomato chutney, dressed leaves and home baked bread £7.50
- Pigeon breast, truffle oil mash, spinach, red wine sauce £7.50
- Crayfish and pak choi spring rolls, sweet chilli sauce £7.50
- Deep fried arancini, arrabiata sauce (V) Small £7.50 Large £12.50
- Ham hock terrine, black pudding, pea purée and pickle salad £7.50
- Smoked salmon, tender stem broccoli, chilli and spring onion, hollandaise sauce £8

Steaks

- Gammon Steak, served with fried duck egg, beef dripping chips £16
- Rib Eye Steak, onion rings, roasted field mushroom, plum tomato and beef dripping chips £24 (£8)
- Sirloin Steak, onion rings, roasted field mushroom, plum tomato and beef dripping chips £24 (£8)
- Add our peppercorn sauce £2

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

Pies

- Made in house daily with locally sourced produce
- Chicken, leek and ham, served with chips or mash, mushy peas or garden peas £14
- Steak and potato, served with chips or mash, mushy peas or garden peas £14

Mains

- Confit pork belly, black pudding, potato rosti and spinach, red wine sauce £16
- Lightly battered fresh cod, chips, mushy peas, lemon and homemade tartar sauce Small £9 Large £15
- Sea bass fillet, pan fried mixed greens, fondant potato, chilli and caper butter £16
- House beef burger, topped with either smoked cheddar or blue cheese, served with house dressed salad and beef dripping chips £14
- Corn fed chicken breast, chorizo tagliatelle, tomato and basil sauce £14
- Mushroom and Brie wellington, creamed leeks and roasted new potatoes (V) £14

Warm Salads

- Halloumi, carrot and orange, watercress, spinach and honey mustard (V) £14.50
- Beetroot, chorizo and pear, almonds, mixed leaves and sherry vinegar dressing £14.50 (Also available without chorizo as a vegan option)

Sides

- Choose from our selection of sides to accompany your meal £3.50
- Seasonal greens
- Beef dripping chips
- Selection of breads
- House salad

Desserts

- Passion fruit panacotta £7
- Bread and butter pudding, marmalade, crème anglaise £7
- Chocolate fondant, vanilla bean ice cream £7
- Lemon tart, raspberry coulis, raspberry compote, chantilly cream £7
- Selection of luxury ice creams from Fossfield farm £6
- Cheese.... 4 local cheeses served with fruit, biscuits, fruit loaf, chutney £9.50 (£3) Add a glass of Cockburns fine ruby port £3.25

Sandwiches

- All sandwiches served on freshly baked white or brown deli rolls with chips £9 (Available 12.00pm-2.30pm)
- Melted brie, apricot chutney and rocket
- Hand carved ham, salad and whole grain mustard
- Beer battered fish fingers, mushy peas and tartar sauce
- Prawn and bloody mary sauce, iceburg lettuce, cucumber and lemon
- The Veggie, spinach, tomatoes, balsamic red onions, roasted peppers, avocado, herb mayonnaise (V)

Sunday Roasts

- Hand carved roast served with all the trimmings and home baked Yorkshire pudding £10.95
- 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

- Americano £3.10
- Espresso £3.10
- Caffe Latte £3.10
- Cappuccino £3.10
- Latte Macchiato £3.10
- Mochaccino £3.10
- Tea selection £3.10
- Liqueur Coffees £4.75
- 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 £2.50

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.

125ml175ml250mlBottle

White

Sauvignon Blanc - Chile 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
Sauvignon Blanc - New Zealand 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
Catarratto - Sicily 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
Pinot Grigio - Sicily 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
Chardonnay - Australia 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

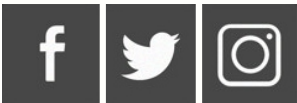
Brut Champagne – France A superb celebration wine offers rich depth and structure alongside finely tuned finesse and elegance.				£50.00
Rose Champagne - France Bursting with classic red berry fruit and citrus on the palate, and a delicate, full-bodied, lingering finish. Beautiful flavour with an engaging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

Rose

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

Red

Merlot - Chile Lovely soft Merlot with red cherry and plum fruit.	£4.00	£5.25	£7.00	£21.00
Cabernet Sauvignon - Chile Delicious flavours of dark berries, cassis and blackcurrant.	£4.00	£5.25	£7.00	£21.00
Malbec - Argentina This robust red from Argentina has aromas of ripe black fruits, prune and leather.	£4.50	£5.90	£8.25	£24.00
Shiraz - Australia 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
Rioja - Spain 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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Menu

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