



Lounge Menu

12pm – 9pm

Ploughman's Plate of British Cheese, Yorkshire Ham, Pickles,
Shambles Pork Pie, Pickled Onions, Crackers & Sourdough

22

Vegetarian Platter, Feta, Avocado, Artichokes, Sundried Tomatoes,
Hummus, Crackers & Sourdough

18

Scottish Smoked Salmon with Caper Dressing, Crème Fraiche &
Haxby Bakehouse Sourdough

20

British Charcuterie & Cheese Platter, Chutney, Crackers & Haxby
Bakehouse Sourdough (for 2 sharing)

28

Seasonal Soup with Haxby Bakehouse Sourdough & Butter

12

Smoked Chicken Club Sandwich, Lettuce, Tomato, Herb
Mayonnaise & Side Salad

16

The Bow Room Seasonal Cheese Selection, Crackers, Truffle Honey,
Quince, Chutney

See over page for dessert wine & fortified pairings

15

Please note our kitchen handles allergens. For information please speak to a manager. A discretionary 12.5% service charge is added to all bills shared equally between the staff.



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12pm – 9pm

Sides 6

Olives

Smoked Nuts

Artichokes & Sundried Tomatoes

Anchovies

Haxby Bakehouse Sourdough & Butter

Today's Dessert

Please Ask Your Server for Today's Selection

9

Dessert Wines & Fortified

Muscat de Frontignan, Chateau de Stony – France	6.5
La Fleur d'Or Sauternes – France	7.5
Rasteau Vin Doux Naturel – France	7.5
Tokaji Late Harvest Oremus – Hungary	9
York Nighthoggr Mead – Yorkshire UK	6
Ferreira LBV Port – Portugal	5.5
Ferreira Tawny Port – Portugal	6.5
Ferreira Vintage Port - Portugal	16
Pineau des Charentes Rouge & Blanc – France	8

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