

A LA CARTE MENU

Served 5pm - 9pm

STARTERS

Homemade Traditional Yorkshire Pudding 8 Kcals 391

Onion gravy

Twice Baked Cheese Soufflé 8 (v) Kcals 496

Chef Recommends Smoked Ham Hock Terrine * 9 Kcals 362

Ham Stock Poached Leeks, Texture of Apple Toasted Bread

Dewars Prawn Cocktail * 10 Kcals 331

Atlantic Prawns, Iceberg Lettuce, Cucumber, Red Pepper, Marie Rose Sauce 9

Seasonal Soup * (gf,df, vg) 8 Kcals 239

Brown butter croutons

MAINS

Old English Sausages * 20 Kcals 927

Traditional Yorkshire pudding, creamy mash potatoes, pork cider gravy Kcals 499

Yorkshire Beer Battered Haddock * 22 Kcals 835

Mushy peas, Tartar sauce, curry sauce, triple cooked chips, lemon wedge

Sirloin Steak 38 Kcals 1174

Wild mushrooms, tomatoes, beer battered onion rings, triple cooked chips, peppercorn sauce

Chef Recommends Slow Braised Lamb Pithivier 28 Kcals 1191

Pastry, seasonal greens, lamb jus

Chicken Caesar Salad * (gf) 18 Kcals 824

Grilled chicken, iceberg lettuce, caesar dressing, anchovies, croutons, Parmesan shavings.

(Vegetarian option available)

Risotto * (v) 20 Kcals 617

Wild mushrooms, garlic, shaved Parmesan

SIDE DISHES

Seasonal greens 5 Kcals 148

Triple cooked chips and garlic mayo dip 7 or Skinny fries 5 Kcals 126/86

Creamy mash potatoes 5 Kcals 194

Side salad and house dressing 5 Kcals 105

Note from the chef – Here at Dewars we pride ourselves by using fresh seasonal Yorkshire ingredients whenever possible. Our House dressing is a Dijon vinaigrette. Please enjoy our freshly made complimentary bread while we prepare your meals.

Kindly please advise our staff members of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination including the use of Allergen Cards, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones. Additional allergen information is available on request.

* Children's portions available upon request

An adult requires around 2000 Kcals per day.





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Served 5pm - 9pm

DESSERTS

Chef Recommends Sticky Toffee Pudding 8 Kcals 624

Salted caramel sauce, vanilla ice cream

Hot Chocolate Brownie 8 Kcals 437

Coffee ice cream

White Chocolate Mousse 8 Kcals 594

Sugared pistachio, chocolate crumbs

Rhubarb Custard Tart 8 Kcals 617

Clotted Cream

Dessert Wine

Morande late harvest Sauvignon Blanc, 75ml 5 La Fleur d'Or, Sauternes, 75ml 8 Tokaji late harvest, Oremus, 75ml 10

Port

Ferreira LBV port, 70ml 6
Ferreira 10 year old tawny port, 70ml 7

Taylors of Harrogate Tea

Chamomile 3

Earl Grey 3

Peppermint 3

Lemon & Ginger 3

Raspberry & Blackberry 3

Green 3

English Breakfast 3

Decaffeinated 3

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