

EVENING MENU

SMALL PLATES

**Grilled Lishman's of Ilkley
Black Pudding & Chorizo £7.45**
Herb mayonnaise G, S, E, MU, CE 717 Kcal

**Marinated Olives &
Goat's Cheese Pearls £5.95**
V, GF D, SD 173 Kcal

Soup of the Day £6.95
Crown loaf V, GF UPON REQUEST
ASK FOR ALLERGENS AND CALORIES

Crispy Whitebait £5.95
Tartare sauce, lemon GF F, S, E, MU, SD 487 Kcal

Classic Houmous £5.95
House loaf VE G, SE, SD 585 Kcal

Today's Fresh Bread £5.95
Garlic & rosemary oil, balsamic V G, SD 775 Kcal

Farmhouse Terrine £7.45
Pickled cornichons, frisée salad,
horseradish dressing, bread G, MU, SD 757 Kcal

Harrogate Blue Cheese Salad £7.45
Candied pecans, sweet pickled baby onions,
apple GF N, D, MU, SD 535 Kcal

Cider Steamed Mussels £7.95
Garlic & cream broth, bread
G, MO, D, SD 708 Kcal

Smoked Stream Trout Pâté £7.95
Roasted beets, blackberry compote,
bread G, F, D, SD 571 Kcal

SEASONAL MAINS

All served with a choice of roasted new potatoes VE 224 Kcal, boulangère potatoes V CE, D 560 Kcal or creamed potatoes V D 258 Kcal

Glazed Pork Shank £21.95
Roasted butternut squash, baked apple,
pork sauce GF S, D, CE, MU, SD 1789 Kcal

Butter Roasted Venison Flank £22.95
Parsnip purée, blackberries, port sauce
GF S, D, CE, SD 617 Kcal

**Chestnut & Wild Mushroom
Pappardelle £16.95**
Fresh pasta, Grana Padano,
Wharfe Valley rapeseed oil
V G, E, D, SD 1246 Kcal

Grilled Fillets of Sea Bass £18.95
Pickled kohlrabi, fish velouté
GF F, D, CE, SD 683 Kcal

Brace of Roasted Hen Legs £17.95
Roasted beets, cranberry compote,
chicken & sage reduction S, CE, SD 606 Kcal

EVERYDAY STAPLES

Steak & Yorkshire Ale Pie £17.95
Buttered leafy greens, hand cut chips
or mashed potato, real gravy
G, E, D, SD, CE 1357 Kcal

Fish & Chips £13.95/£17.95
Battered haddock, mushy peas,
tartare sauce, lemon
GF F, S, E, CE, MU, SD 1167 Kcal / 1553 Kcal

**Roasted Roots &
Button Mushroom Pie £15.95**
Hand cut chips, leafy greens, gravy
VE G, CE, SD 1146 Kcal

**Pan Fried Lamb's Liver
& Smoked Bacon £16.95**
Creamed potato, baby onions,
button mushrooms, real gravy
GF ON REQUEST G, D, CE, SD 785 Kcal

The Crown Burger £16.95
6oz beef patty, vintage Cheddar,
Lollo blonde, beef tomato, burger sauce,
brioche bun, skin-on fries
G, E, D, MU, CE 1328 Kcal

Hog & Hop Sausage & Mash £16.95
Crispy onions, real gravy
G, D, CE, SD 695 Kcal

FROM THE GRILL

Pork Cutlet £21.95
Confit tomatoes, grilled portobello mushroom,
dressed salad, hand cut chips
GF D, MU 1054 Kcal

8oz Ribeye £30.95
Confit tomatoes, grilled portobello mushroom,
dressed salad, hand cut chips GF D, MU 1380 Kcal
Choice of Sauce £2.95
Peppercorn D, SD, S, CE 247 Kcal
Blue cheese S, D, SD, CE 407 Kcal
Café au lait D, SD, CE, S 213 Kcal

Marinated Breast of Chicken £17.95
Confit tomatoes, grilled portobello mushroom,
dressed salad, hand cut chips
GF D, MU 1132 Kcal

LIGHT & HEALTHY

**Roasted Beetroot
& Squash Salad £14.95**
Toasted walnuts, house dressing
VE, GF N, MU 658 Kcal

Grilled 6oz Onglet Salad £21.95
Harrogate Blue Cheese,
garlic croûtes, mustard dressing
G, D, MU, SD 809 Kcal

Hot Smoked Stream Trout £16.95
New potato salad, pickled vegetables,
horseradish dressing
GF F, E, MU, SD 842 Kcal

SIDES

Skin-on Fries £4.95
VE, GF 499 Kcal
Hand Cut Chips £4.95
VE, GF 429 Kcal
Buttered Leafy Greens £4.95
V, VE ON REQUEST, GF D 167 Kcal

Truffle Fries £5.95
Grana Padano GF D 365 Kcal
House Salad £4.95
VE, GF SD, MU 476 Kcal
Onion Rings £4.95
V, GF 111 Kcal

**Hospitality
Action Invisible Chips £2**
0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

DESSERTS

Grilled Pineapple £7.95
Mango sorbet, coconut cream,
passion fruit VE G, N, D, SD 389 Kcal
Milk Chocolate Mousse £6.95
Griottine cherries, chocolate soil
V S, E, D, SD 467 Kcal
Sticky Toffee Pudding £6.95
Caramel sauce, clotted cream ice cream
V N, E, D, SD, G 802 Kcal

Vanilla Crème Brûlée £7.95
Poached pear, spiced crumb
V N, E, G, D, SD 728 Kcal
Pecan Pie £7.95
Salted caramel ice cream
V G, N, E, D 676 Kcal
Sticky Toffee Sundae £8.45
Caramel sauce, clotted cream ice cream
V G, N, S, E, D, SD 937 Kcal

Baked Cheesecake £7.95
Blood orange, apricot & apple compôte,
poppy seed brittle
V G, E, D, SD 711 Kcal
**Chef's Choice
Cheeseboard £11.95**
Sticky onions, fruit, bread, crackers
V G, D, SD, CE 694 Kcal



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS

FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Jack and his team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish /
P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.



PART OF THE COACHING INN GROUP LTD