

# THE INN AT CHELTENHAM PARADE BITES & BOARDS

warm ciabatta, sage & cranberry butter v 6

festive board: warmed whole camembert, pear chutney, sourdough, pigs in blankets, olives 15

hot smoked salmon crostinis, dill creme fraiche gf 4

bowl of honey glazed pigs in blankets gf 6

charcuterie board: salami, air dried ham, chorizo, celeriac remoulade, pickles, ciabatta 16.5

marinated olives ve gf 4

ploughmans board: chicken parfait, black pudding scotch egg, air dried ham, wensleydale & cranberry, balsamic onions, pear chutney, warmed bread 16

## SALADS, PASTAS & GRAINS

spinach & ricotta tortelloni, king prawns, mussels, tomato cream sauce 14

caesar salad, sourdough croutons, air dried ham, parmesan, soft boiled egg, anchovies gf 13

warm goats cheese salad: red beetroot, pickled apple, hazelnut dukkha, mixed leaf v gf n 13

pumpkin & sage tortelloni, chorizo, pumpkin, pumpkin seed crumb 14

bubble & squeak rarebit arancini, tomato cream sauce, parmesan gf 14

ve = vegan v = vegetarian

gf = gluten free

please ask for our full

vegan/vegetarian menu

## STARTERS

maple pork & boudin noir croquette, mulled pear gel, pork jus gf 9.5

miso parsnip & apple soup, parsnip crisps, pickled apple, warmed bread ve 7

bubble & squeak rarebit arancini, parmesan, caramelised onion aioli v gf 8.5

roasted red beetroot, pickled apple, whipped feta, hazelnut dukkha ve gf n 7.5

black pudding scotch egg, apple puree gf 9

sauteed garlic mussels in cream & spinach on sourdough gf 9.5

halloumi & baba ghanoush tacos, pickled shallots, lime & harissa v gf 9

chicken parfait, pear chutney, sourdough 9.5

hot smoked salmon tacos, horseradish, beetroot, pickled radish gf 9.5

chermoula prawns, tomato bilbaina, crispy chickpeas gf 9.5

## MAIN PLATES

slow cooked beef cheek, smoked tarragon mash, herb crumbed glazed carrot, carrot & parsley puree, beef & red wine jus gf 20

pan-fried hake, hasselback potatoes, mussels, lobster sauce, samphire gf 21

battered haddock, triple cooked chips, tartare sauce, mushy peas gf 16

dirty burger: double patties, pulled beef cheek, smoked bacon, emmental cheese, crispy onions, dill pickles, garlic mayo 18.5

rolled belly pork, salt aged crackling, port braised red cabbage, sage mash, apple puree, red wine jus gf 20

10oz flat iron steak with either: blue cheese sauce / peppercorn sauce / garlic butter served with fries gf 25

breaded chicken, madeira mushroom cream sauce, fries gf 17.5

pan-fried seabass, keralan curry with potato, green beans, carrot, chilli gf 20

made in house beef & ale pie, mash, broccoli, beef gravy 18.5

on the bone gammon steak, fried egg, apple puree, triple cooked chips gf 18.5

## SIDES

triple cooked chips ve gf 4.5 + parmesan & truffle +2

fries ve gf 4.5 + parmesan & truffle +2

baby caesar salad gf 4.5

maple glazed carrots & parsnips, herb crumb ve gf 4.5

port braised red cabbage, hazelnut dukkha ve gf n 4.5

samphire buttered broccoli, green beans & peas v gf 4.5



# THE INN AT CHELTENHAM

## ~ PARADE ~

### DESSERTS

sticky toffee pudding, butterscotch, creme anglais  
v gf 8

festive baked alaska: christmas pudding cake base,  
rum & raisin icecream, torched meringue v gf 8

'black forest gâteau' delice, dark chocolate biscuit  
base, vanilla cream, kirsch macerated cherries v  
gf 8

warm ginger loaf cake, spiced cream, candied  
ginger ve gf 7

selection of cheese: harrogate blue, comte,  
wensleydale with cranberries, brie de meaux  
mulled pear chutney, grapes, peters yards crackers  
v 14

### AFTER DINNER DRINKS

baileys white russian: baileys, cream, vodka,  
espresso 9

chocolate martini: vodka, creme de cacao, mozart  
chocolate liqueur, cream 9

-make it a bounty hunter: swap vodka for malibu  
and add coconut 9

-make it a chocolate orange: swap vodka for  
cointreau and add orange 9

made in house mulled wine 5.5

port: krohn ruby 4.35 | lbv 2017 5.10 | 10 year  
old tawny 6.25

liqueur coffee: baileys, irish, cointreau 6.5

### SUNDAYS AT THE INN

a variety of roasts served with all the trimmings  
between 12pm and 7:45pm every sunday (along  
with gluten free yorkshire puddings & a  
vegetarian/vegan option) - alternative mains also  
available

### WE DO PROPER BREAKFAST

from 8am until 11:30am mon-sat and 8am until  
11am every sunday - all your classics & favourites  
done right

our ethos: to be a  
quirky & independent  
gastropub in the heart  
of harrogate serving  
super fresh, vibrant  
& exciting dishes  
with produce sourced  
as locally as possible  
and with seasonality  
in mind

### SANDWICHES

all served with either fries or salad  
croque madame: ham, cheddar & bechamel baked  
sandwich, fried hens egg 12

battered haddock, lettuce, tartare sauce 12

proper chicken club: roast chicken, bacon, lettuce,  
tomato, spinach & lemon garlic mayo 13

chermoula prawn bao bun, pickled shallot,  
coriander 13

steak sandwich, caramelised onion aioli, mixed  
leaf, beef gravy 14

ask for gluten free bread to make all  
of our sandwiches gluten free

available 12 - 4 pm  
monday - saturday



meat supplied by r&j yorkshire finest butchers located in kirkby malzeard | fish supplied by family owned hodgson fish of hartlepool |  
fresh produce supplied by delifresh | cooked meats supplied by multi award winning lishmans butchers of ilkley