



Nicholas Carter (1816-1896) took up residence at the Carter family home 'Spring Bank' in 1862. 'Spring Bank' was a large villa style property that stood in the heart of Harrogate.

In 1860 he and three others created the Victoria Park Company with a vision to join together the two ancient villages of High and Low Harrogate. Elected as Improvement Commissioner in 1877, he became Chairman of the Board in 1883, and supported Richard Ellis' scheme for Harrogate leading to its charter of incorporation in 1884.

Elected as Harrogate's first full Mayor on 9th April 1884, Nicholas was closely connected to both the Harrogate Gas Company and the Harrogate Water Company and he took great interest in Harrogate Cottage Hospital, to which he was a generous benefactor.

Following his death in 1896 'Spring Bank' was purchased by Frederick Gordon, Chairman of 'The Frederick Hotel Company', and in 1900 the Hotel Majestic was opened.

[WWW.EXPERIENCETHEMAJESTIC.COM](http://WWW.EXPERIENCETHEMAJESTIC.COM)

## SHARERS & NIBBLES

<b>MIXED BREADS</b> £7.95 Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	<b>ARANCINI PEPERONATA (v)</b> £5.95 Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli
<b>MOROCCAN CORN RIBS (vg) (ngci*)</b> £8.95 Moroccan spices, fresh lime, red chilli	<b>CHARCUTERIE &amp; CHEESE BOARD</b> £18.95 Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney
<b>MIXED OLIVES (vg) (ngci*)</b> £5.50 Bella di Cerignola mixed olives	<b>VEGETARIAN ANTIPASTI BOARD (v)</b> £17.95 Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes
<b>MESQUITE SMOKED CHICKEN WINGS (ngci*)</b> £9.50 Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli	

## STARTERS

<b>BEEF &amp; CHIANTI CROQUETTES</b> £9.50 Golden beef & Chianti croquettes. Rich, melt-in-your-mouth, beef wrapped in a delicate crunch. Served with red wine jus & pea shoots	<b>CHICKEN &amp; HAM HOCK TERRINE</b> £9.50 Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough
<b>FLORENTINE FISHCAKE (ngci*)</b> £9.50 Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas	<b>TWICE BAKED CHEESE SOUFFLÉ (v)</b> £10.95 Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce & truffle oil
<b>ARTICHOKE FLOWER (vg) (ngci*)</b> £8.95 Crisp breaded fried artichoke flower, houmous, frisée lettuce & herb oil	<b>VEGETABLE &amp; RED LENTIL SOUP (vg)</b> £7.50 A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread
<b>THAI SPICED CHICKEN &amp; COCONUT SOUP</b> £7.95 A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves	<b>SMOKED SALMON (gfa)</b> £10.95 Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast

## SALADS

<b>CAPRESE SALAD (v) (ngci*)</b> £14.95 Fresh vine tomatoes, creamy mozzarella, & basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze	<b>SUPERFOOD SALAD (vg) (ngci*)</b> £13.95 A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing
<b>CAESAR SALAD</b> £14.95 Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies	<p><b>ADD HALLOUMI (v) (ngci*) - £4.95</b></p> <p><b>ADD GRILLED CHICKEN BREAST (ngci*) - £5.95</b></p> <p><b>ADD FALAFEL (vg) - £4.95</b></p> 

(vg) Vegan (v) Vegetarian (vg\*) Vegan Optional (gfa) Gluten Free Alternative

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

## MAINS

<b>15oz SLOW COOKED LAMB SHANK</b> £29.95 A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint & rosemary jus. Accompanied by buttery mashed potato & tenderstem broccoli	<b>CONFIT DUCK</b> £24.95 Crispy duck leg, Marco Pierre White potato gratin, sugar snap peas, tenderstem broccoli, red wine jus
<b>TUSCAN SEA BASS (ngci*)</b> £19.95 Pan seared sea bass fillet served with Tuscan tomato, parmentier potatoes, olive & caper ragu. Finished with fresh basil and lemon	<b>KATSU CHICKEN (gfa)</b> £18.95 Golden panko-crumbed chicken with aromatic katsu curry sauce, jasmine rice, pickled slaw & fresh coriander
<b>FISH &amp; CHIPS (ngci*)</b> £18.95 Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge	<b>PEA &amp; SHALLOT RAVIOLI (vg)</b> £18.95 Delicate hand-filled ravioli with a smooth pea & caramelised shallot purée. Finished with a light herb plant butter & vegan Parmesan
<b>HALLOUMI &amp; CHIPS (ngci*)</b> £17.95 Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce	<b>LASAGNE AL FORNO</b> £17.95 Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel, & mozzarella. Finished with Parmesan, vine tomatoes & fresh basil
<b>CHICKEN TIKKA MAKHANI</b> £19.95 Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice	<b>BLACK TRUFFLE RAVIOLI (v)</b> £22.50 Fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & chive oil
<b>GARLIC &amp; HERB HALF ROAST CHICKEN (ngci*)</b> £18.95 1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad	

## FROM THE GRILL



<b>8oz DRY AGED RIBEYE STEAK (ngci*)</b> £34.95 8oz 28 day dry aged ribeye steak, triple-cooked chips, rocket & parmesan salad, grilled tomato, portobello mushroom & onion rings	<b>SIGNATURE CHEESEBURGER</b> £18.95 Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries
<b>STEAK FRITES (ngci*)</b> £24.95 8oz steak, french fries, rocket & Parmesan salad	<b>GARDEN BURGER (vg) (gfa)</b> £19.95 Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries, rocket & Parmesan salad
<b>CHATEAUBRIAND TO SHARE</b> £75.00 Garlic flat mushroom, roast tomato, dressed rocket salad & french fries with a choice of 2 sauces. (please allow a minimum of 30 minutes)	

## PIZZA

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options

<b>DIAVOLA</b> £17.95 Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	<b>VEGAN RUSTICA (vg)</b> £15.95 Tomato, grilled vegetables, vegan mozzarella, fresh basil
<b>MARGHERITA (v)</b> £15.95 Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	<b>POLLO AI FUNGHI</b> £17.95 Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil

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All prices include VAT at the current rate. ABV's are available please ask one of our team for details. For the facts [www.drinkaware.co.uk](http://www.drinkaware.co.uk). A discretionary 12.5% service charge will be added to the bill.

## SIDES

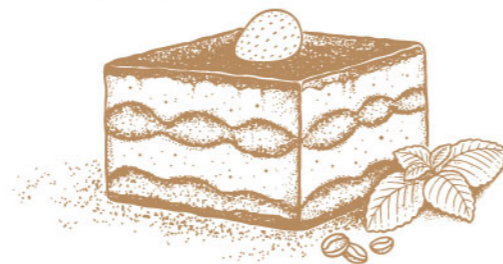
<b>STEAK GARNISH (v)</b> Portobello mushroom, grilled tomato & onion rings	£4.50	<b>FRENCH FRIES (vg) (ngci*)</b>	£4.95
<b>CURRY GARNISH (v)</b> Poppadum, tear drop naan bread, mango chutney	£4.50	<b>SAUTÉED SPINACH (vg) (ngci*)</b>	£4.25
<b>ONION RINGS (vg)</b>	£4.25	<b>CHILLI &amp; GARLIC TENDERSTEM BROCCOLI (vg) (ngci*)</b>	£4.50
<b>FINE BEANS (vg)</b>	£4.25	<b>TRIPLE-COOKED CHIPS (vg) (ngci*)</b>	£4.95
		<b>ROCKET &amp; PARMESAN SALAD (vg) (ngci*)</b>	£4.50

## SAUCES

<b>PEPPERCORN SAUCE (v) (ngci*)</b>	£4.50	<b>SLOW-ROASTED GARLIC AIOLI (v)</b>	£4.25
<b>RED WINE JUS (vg) (ngci*)</b>	£4.50		

## DESSERTS

<b>CHOCOLATE &amp; CARAMEL CHEESECAKE (vg) (gfa)</b> A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	£8.95	<b>INDIVIDUAL MASCARPONE TIRAMISU (v)</b> Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream. Finished with a generous dusting of cocoa powder	£9.50
<b>CHURROS &amp; DIPS (v)</b> Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel	£7.95	<b>CHEESEBOARD (v)</b> Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney	£12.95
<b>BANANA BRÛLÉE STICKY TOFFEE PUDDING (v)</b> Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce & vanilla ice cream	£8.95	<b>SORBET SELECTION (vg) (ngci*)</b> Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon	£7.50
<b>MACERATED STRAWBERRY &amp; ELDERFLOWER ETON MESS (ngci*)</b> Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis	£7.95	<b>ICE CREAM SELECTION (v)</b> Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb	£7.50



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## CHAMPAGNE

**Baron De Villeboerg Brut NV**  
BTL £45.50 125ml £12.50

**Moët & Chandon Rosé Impérial NV**  
BTL £102.50 125ml £17.50

**Moët & Chandon Brut Impérial NV**  
BTL £92.50

**Veuve Clicquot Yellow Label Brut NV**  
BTL £96.50

**Veuve Clicquot Brut Rosé NV**  
BTL £99.50

**Laurent-Perrier Cuvée Rosé**  
BTL £144.00

**Dom Pérignon Brut**  
BTL £335.00

## SPARKLING

**Da Luca Prosecco**  
BTL £35.00 125ml £7.60

**Da Luca Prosecco Rosé**  
BTL £33.50 125ml £7.00

**Roger Goulart Reserva Cava**  
BTL £56.00 125ml £10.50

**Domaine Evremond, Classic Cuvée, Edition 1**  
BTL £164.50



## WHITE WINE

**Esplorão Alandra Branco**

Alentejo, Portugal  
BTL £27.00 125ml £5.10 175ml £7.40 250ml £9.00

**Da Luca Pinot Grigio**

Terre Siciliane, Italy  
BTL £29.50 125ml £5.50 175ml £7.90 250ml £9.90

**Esplorão Bico Amarelo**

Vinho Verde, Portugal  
BTL £32.00 125ml £6.00 175ml £8.60 250ml £11.20

**Marius by M.Chapoutier Vermentino**

France  
BTL £33.00 125ml £6.10 175ml £8.90 250ml £11.50

**Kleine Zalze Cellar Selection Chardonnay**

Western Cape, South Africa  
BTL £33.00 125ml £6.10 175ml £8.90 250ml £11.50

**Errazuriz Estate Series Sauvignon Blanc**

Casablanca Valley, Chile  
BTL £33.00 125ml £6.10 175ml £8.90 250ml £11.50

**Viña Real Barrel Fermented Rioja Blanco**

Rioja, Spain  
BTL £35.50 125ml £6.50 175ml £10.00 250ml £12.30

**Joseph Mellot Destinée Chenin Blanc**

Val de Loire, France  
BTL £37.00

**Vidal Sauvignon Blanc**

Marlborough, New Zealand  
BTL £39.00

**Cotes du Rhone Blanc Belleruche by M Chapoutier**

France  
BTL £43.00

**Leftfield Albariño**

Gisborne, New Zealand  
BTL £46.00

**Ad Hoc Wallflower Riesling**

Margaret River, Australia  
BTL £52.00

**Chablis Cellier du Valvan, Louis Jadot**

Chablis, France  
BTL £74.00

**Joseph Mellot Sancerre, La Gravelière**

Loire Valley, France  
BTL £75.00

**Cloudy Bay Sauvignon Blanc**

Marlborough, New Zealand  
BTL £77.00

## RED WINE

### Esporão Alandra Tinto

Alentejo, Portugal

BTL £27.00 125ml £5.10 175ml £7.40 250ml £9.00

### Da Luca Nero d'Avola

Terre Siciliane, Italy

BTL £29.50 125ml £5.50 175ml £7.80 250ml £9.90

### Errázuriz Cabernet Sauvignon

Maipo & Aconcagua Valley, Chile

BTL £31.00 125ml £5.80 175ml £8.40 250ml £10.50

### Mount Rozier Mountain Range Blue Emperor Merlot

Western Cape, South African

BTL £31.00 125ml £5.90 175ml £8.40 250ml £10.50

### Marius by M.Chapoutier Syrah Grenache

France

BTL £31.00 125ml £5.90 175ml £8.60 250ml £10.80

### Viña Real, Rioja Crianza

Rioja, Spain

BTL £33.00 125ml £6.40 175ml £8.90 250ml £11.50

### Herdade do Esporao Monte Velho Tinto

Alentejo Portugal

BTL £35.50 125ml £6.50 175ml £10.00 250ml £12.30

### Familia Zuccardi Brazos Malbec

Uco Valley, Mendoza, Argentina

BTL £37.00 125ml £7.10 175ml £10.40 250ml £12.60

### Joseph Mellot Destinée Pinot Noir

Loire Valley, France

BTL £38.00

### 14 Hands Merlot

Washington State, USA

BTL £44.00

### Vidal Reserve Pinot Noir

Marlborough, New Zealand

BTL £45.00

### Beaujolais-Villages Combe aux Jacques, Louis Jadot

France

BTL £47.00

### Middle of Everywhere Shiraz Larry Cherubino

Western Australia

BTL £47.00

### Zuccardi Serie A Malbec

Uco Valley, Mendoza, Argentina

BTL £49.00

### Châteauneuf-du-Pape La Bernardine, M. Chapoutier

France

BTL £95.00

## ROSÉ WINE

### Wicked Lady White Zinfandel

California, USA

BTL £27.00 125ml £5.10 175ml £7.40 250ml £9.00

### Antonio Rubini Pinot Grigio Rosato

Venezie, Italy

BTL £27.00 125ml £5.10 175ml £7.40 250ml £9.00

### Herdade do Esporao Monte Velho Rose

Alentejo, Portugal

BTL £34.00 125ml £6.30 175ml £9.00 250ml £11.80

### Marius by M.Chapoutier Rosé

France

BTL £40.50

### Chateau d'Esclans Whispering Angel Rosé 2024

Provence, France

BTL £68.00

## DESSERT WINES, PORTS & SHERRIES

### Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley

BTL £22.00 125ml £9.00

### Zuccardi Malamado Fortified Malbec, Mendoza

BTL £50.00 125ml £8.00

### Gonzales Byass Tio Pepe, Fino Sherry

BTL £60.00 70ml £8.50

### Grahams LBV Port

BTL £60.00 70ml £7.50

## 0% ALCOHOL SPARKLING & WINE

### Bottega Sparkling 0 Rosé Prosecco

BTL £22.80 125ml £4.20

### Bottega Sparkling 0% White Prosecco

BTL £22.80 125ml £4.20

### Natureo Muscat (0.0% ABV) Torres

BTL £22.60 125ml £4.00 175ml £7.90 250ml £7.90

### Natureo Rosado (0.0% ABV) Torres

BTL £22.60 125ml £4.00 175ml £7.90 250ml £7.90

### Natureo Syrah (0.0% ABV) Torres

BTL £22.60 125ml £4.00 175ml £7.90 250ml £7.90

## BEER & CIDER

### Draught

	Pint	1/2 Pint
Amstel	£6.50	£3.90
Beveartown Neck Oil Session IPA	£7.20	£4.20
Birra Moretti	£7.00	£4.10
Guinness	£6.50	£3.80
Guinness 0%	£5.50	
Old Mout Cider Berries & Cherries	£7.00	£4.10
Theakstons Best Bitter	£6.00	£3.50

### Bottled Beer

Black Sheep Yorkshire Ale 500ml	£7.00
Estrella Damm 330ml	£5.75
Peroni Gluten Free 330ml	£5.75
Heineken 330ml	£5.75
Peroni 330ml	£5.75
Noam Bavarian Lager 340ml	£6.00

### Bottled Cider

Kopparberg Mixed Fruits 500ml	£6.50
Kopparberg Pear 500ml	£6.50
Kopparberg Strawberry & Lime 500ml	£6.50
Magners 568ml	£6.50

### Low / Alcohol Free Beer

Heineken 0% 330ml	£5.00
Peroni 0% 330ml	£5.00
Rekorderlig Strawberry & Lime 0% 500ml	£5.00

### Alcohol Free Spirits

	25ml	50ml
Gordons Pink 0%	£4.00	£6.40
Lyre's Amaretto 0%	£4.00	£6.40
Lyre's American Malt 0%	£4.00	£6.40
Lyre's White Cane 0%	£4.00	£6.40
Tanqueray 0%	£4.00	£6.40

## VODKA

	25ml	50ml
Absolut Vanilla	£6.00	£9.60
AU Vodka	£6.00	£9.60
Belvedere	£6.50	£10.40
Ciroc	£6.00	£9.60
Ciroc Apple	£6.30	£10.00
Ciroc Mango	£6.30	£10.00
Ciroc Red Berries	£6.30	£10.00
Ciroc Pineapple	£6.30	£10.00
Grey Goose	£7.00	£11.20
Ketel One	£5.30	£8.40
Ketel Citron	£5.50	£8.80
Smirnoff Red	£5.00	£8.00
Tito's Gluten Free	£5.50	£8.80

## GIN

	25ml	50ml
Bombay Sapphire	£5.20	£8.30
Botanist	£6.30	£10.10
Brockmans	£6.30	£10.10
Edinburgh Elderflower Gin Liqueur	£4.50	£7.20
Edinburgh Rhubarb & Ginger Gin Liqueur	£4.50	£7.20
Gordons Pink	£5.00	£8.00
Hendricks	£6.50	£10.40
Malfy Lemon	£6.10	£9.80
Malfy Rose	£6.10	£9.80
Monkey 47	£8.00	£12.80
Tanqueray London Dry	£5.00	£8.00
Tanqueray No.10	£6.25	£10.00
Tanqueray Sevilla	£5.30	£8.40
Warner's Rhubarb Gin	£6.10	£9.80
Whitley Neil Raspberry	£5.60	£9.00
Whitley Neil Rhubarb & Ginger	£5.60	£9.00
Whitley Neil Parma Violet	£5.60	£9.00
Whitley Neil Blood Orange	£5.60	£9.00

## WHISKY / WHISKEY

	25ml	50ml
Balvenie Doublewood 12yr	£8.50	£13.60
Balvenie Carribean Cask 14yr	£11.80	£18.90
Bulleit Bourbon Rye	£6.50	£10.40
Bulleit Bourbon	£5.75	£9.20
Dalwhinnie 15yr	£8.40	£13.50
Gentleman Jack	£6.50	£10.40
Glenfiddich 12yr	£6.50	£10.40
Glenfiddich 15yr	£7.00	£11.20
Glenlivet Founders	£6.00	£9.60
Glenmorangie	£6.00	£9.60
Jack Daniels	£5.00	£8.00
Jamesons Irish Whiskey	£5.00	£8.00
Johnnie Walker Black	£5.50	£8.80
Johnnie Walker Blue	£32.00	£51.00
Lagavulin 16yr	£13.30	£21.30
Oban 14yr	£15.20	£24.30
Talisker 10yr	£7.60	£12.10
Woodford Reserve	£6.50	£10.40
Yamazaki 12yr	£18.00	£29.00



## RUM

	25ml	50ml
Bacardi	£5.00	£8.00
Diplomatico Mantuanu	£6.00	£9.60
Diplomatico Reserva	£7.50	£12.00
Havana 7yr	£6.10	£9.70
Havana Especial	£5.30	£8.40
Kraken Spiced	£5.00	£8.00
Old J Spiced Rum	£5.30	£8.40
Sailor Jerry	£5.30	£8.40
Zacapa 23	£9.50	£14.20

## TEQUILA

	25ml	50ml
Don Julio Blanco		£10.00
Don Julio Reposado		£11.00
Olmecca Blanco		£4.60
Olmecca Reposado		£4.80
Tequila Rose		£4.00

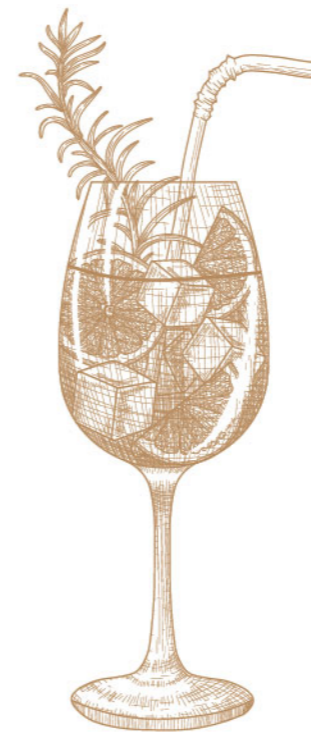
## BRANDY, COGNAC & ARMANGAC

	25ml	50ml
Avallen Calvados	£5.50	£8.80
Hennessey VS	£5.00	£8.00
Hennessey XO	£18.00	£28.50
Martell VS	£5.50	£8.80
Martell XO	£17.00	£27.50
Remy VSOP	£6.50	£10.00



## APERITIFS & LIQUEURS

	25ml	50ml
Aperol Apertivo		£6.00
Archers	£4.50	£7.20
Bailey's Irish Cream		£5.80
Campari		£6.00
Chambord	£5.00	£8.00
Cointreau	£5.00	£8.00
Disaronno Amaretto	£5.00	£8.00
Frangelico	£5.00	£8.00
Grand Marnier	£5.00	£8.00
Heering Cherry Liqueur	£4.50	£7.20
Kahlua		£7.00
Limoncello	£4.50	£7.20
Licor 43	£4.50	£7.20
St. Germain	£6.00	£9.60
Tia Maria	£5.00	£8.00



## LYRE'S NON ALCOHOLIC COCKTAILS

<b>Lyre's Amaretto Sour</b>	£7.50
<i>Lyre's Amaretto 0% mixed with sugar syrup, lemon juice and vegan foamer</i>	
<b>Lyre's Frozen Daiquiri</b>	£7.50
<i>Lyre's White Cane 0% with sugar syrup and fresh lime. Choose from: strawberry, passion fruit or raspberry</i>	
<b>Lyre's Classic G&amp;T</b>	£7.50
<i>Lyre's Dry London 0% &amp; Fevertree Tonic</i>	
<b>Lyre's Paloma</b>	£7.50
<i>Lyre's Agave 0% &amp; Fevertree Grapefruit Soda</i>	
<b>Lyre's Dark &amp; Stormy</b>	£7.50
<i>Lyre's Dark Cane 0% &amp; Fevertree Ginger Ale</i>	
<b>Lyre's Breakfast Ball</b>	£7.50
<i>Lyre's American Malt 0%, Honey &amp; Fevertree Grapefruit Soda</i>	
<b>Lyre's Italian Spritz</b>	£7.50
<i>Lyre's Italian Spritz 0% &amp; Fevertree Blood Orange Soda</i>	
<b>Lyre's Margarita Highball</b>	£7.50
<i>Lyre's Agave 0% &amp; Fevertree Mexican Soda</i>	

## CLASSIC NON ALCOHOLIC COCKTAILS

<b>Mojito Mocktail</b>	£6.50
<i>Apple juice, fresh mint, sugar syrup &amp; fresh lime. Choose from: strawberry, passion fruit or raspberry</i>	
<b>Virgin French Martini</b>	£7.00
<i>Classic mocktail with fresh raspberries mixed with a taste of vanilla syrup.</i>	
<b>Virgin Pornstar Martini</b>	£6.50
<i>A blend of passionfruit, vanilla, citrus.</i>	
<b>Broken Mule</b>	£6.00
<i>Ginger beer, sugar &amp; lime, mint &amp; bitters.</i>	



## CLASSICS

<b>Classic Martini</b> Gin & Vermouth blended how you like. Shaken or stirred, dry or dirty?	£13.00
<b>Cosmopolitan</b> Lemon & lime vodka, orange liqueur, cranberry juice & lime juice	£11.00
<b>Espresso Martini</b> Vanilla vodka, Kahlua, espresso shot, sugar syrup	£12.50
<b>Frozen Daiquiri</b> White rum with sugar syrup and fresh lime. Choose from: strawberry, passion fruit or raspberry	£11.00
<b>French Martini</b> Vanilla vodka, black raspberry liqueur, pineapple juice, sugar syrup and taste of fresh raspberry	£12.50
<b>It's Blue!</b> Coconut rum, Cointreau, Blue Curaçao, cherry bitters, lime, sugar and pineapple juice	£11.00
<b>Mai Tai</b> White rum, spiced rum, orange liqueur, Orgeat syrup, Falernum, lime juice & pineapple juice	£13.00
<b>Margartia Zest</b> Silver tequila, orange liqueur, lime juice	£11.00
<b>Mojito</b> Rum, sugar and lime with fresh muddled mint. Choose from: classic, strawberry or raspberry	£11.00
<b>Negroni</b> Tanqueray gin, Campari and sweet aromatic vermouth	£12.50
<b>Old Fashioned</b> - Price dependant on choice Please choose a whisky from our selection. You will be charged for a double measure plus £2	
<b>Pina Colada</b> White rum, coconut rum liqueur, pineapple juice, coconut cream	£11.00
<b>Pornstar Martini</b> Vanilla vodka, passion fruit puree & syrup shaken with passion fruit juice. Served with a shot of prosecco	£12.50
<b>Zombie</b> White & dark rum, Chartreuse, Falernum, orange & pineapple juice, passion fruit puree, grenadine	£14.00

## SOURS

<b>Whiskey Sour</b> - Price dependant on choice Please choose a whisky from our selection. You will be charged for a double measure plus £2.	
<b>Chambord Sour</b> Black raspberry liqueur mixed with sugar syrup, lemon juice & vegan foamer	£11.00
<b>Amaretto Sour</b> Disaronno mixed with sugar syrup, lemon juice and vegan foamer	£11.00

## THE GINS

<b>Elderflower Bramble</b> Tanqueray, elderflower gin liqueur, crème de mure, sugar syrup with a squeeze of fresh lime & blackberries.	£11.00
<b>Rhubarb &amp; Raspberry Gin Mule</b> Rhubarb Gin, ginger beer, lime juice & raspberry puree	£13.00

## THE SPRITZ COLLECTION

<b>Aperol Spritz</b> Aperol, prosecco & soda	£11.00
<b>Chambord Spritz</b> Chambord, prosecco & soda	£11.50
<b>Hugo Spritz</b> Elderflower Liqueur, prosecco & soda	£11.50
<b>Limocello Spritz</b> Limocello, prosecco & soda	£11.50
<b>Pink Spritz</b> Red berry vodka, Aperol, rose wine, soda & grenadine	£11.50



## DRAUGHT SOFT DRINKS

	Pint	1/2 Pint
Coca Cola	£4.70	£2.50
Diet Coca Cola	£4.60	£2.40
Lemonade	£4.70	£2.50

## FRUIT JUICE

Frobishers Orange 250ml	£4.60
Frobishers Cranberry 250ml	£4.60
Frobishers Apple 250ml	£4.60
Frobishers Pineapple 250ml	£4.60
Frobishers Tomato 250ml	£4.60

## BOTTLED SOFT DRINKS

Coca Cola 330ml	£4.50
Diet Coca Cola 330ml	£4.20
Coca Cola Zero 330ml	£4.20
Appletiser 275ml	£3.90
Red Bull 250ml	£3.70
Red Bull Sugar Free 250ml	£3.70

Harrogate Spring water Still/Sparkling 330ml	£2.25
Harrogate Spring water Still/Sparkling 750ml	£4.50

## MIXERS

Fever Tree Ginger Ale 200ml	£2.70
Fever Tree Ginger Beer 200ml	£2.70
Fever Tree Mediterranean Tonic 200ml	£2.70
Fever Tree Elderflower Tonic 200ml	£2.70
Fever Tree Light Tonic 200ml	£2.70
Fever Tree Tonic 200ml	£2.70
Fever Tree Aromatic Tonic 200ml	£2.70
Fever Tree Grapefruit Soda 200ml	£2.70
Fever Tree Italian Blood Orange 200ml	£2.70
Fever Tree Mexican Lime Soda 200ml	£2.70

## HOT DRINKS

Espresso	£3.20
Double Espresso	£3.80
Americano	£3.50
Cappuccino	£3.80
Latte	£3.80
Mocha	£4.00
Flat White	£3.80
Hot Chocolate	£3.80
Add a flavoured syrup for	£1.00

## TEA

Lemon & Ginger Tea	£3.50
Earl Grey	£3.50
Green Tea	£3.50
Peppermint	£3.50
English Breakfast	£3.50

More flavoured teas are available, please ask your server

## LIQUEUR COFFEE

Baileys 50ml	£11.00
Tia Maria 25ml	£11.00
Jameson 25ml	£11.00
Disaronno 25ml	£11.00
Grand Marnier 25ml	£11.00

