

👑 Lounge Menu 👑

Brews

Cafetiere	£3.50	Classic 1907	£2.95
Americano	£2.50	Earl Grey	£2.95
Cappuccino	£3.20	Darjeeling	£2.95
Latte	£3.20	Camomile	£2.95
Espresso	£2.50	Mint Marrakech	£2.95
Decaffeinated	£2.50	Green Sencha	£2.95

Yorkshire Afternoon Tea

Your choice of brews served with Wensleydale and chutney, smoked salmon and cream cheese, yorkshire ham finger sandwiches, homemade parkin, mini yorkshire curd tart, raspberry trifle, lemon posset, scone, clotted cream, jam

£14.95

Gentleman's Afternoon Tea

Your Choice from Our Draught Beer Selection or a 250ml Glass of Red Wine
Mini Steak Ciabatta, Sauteed Onions & Grain Mustard, Pork Pie, Pickles, Yorkshire Parkin, Curd Tart, Scones, Jam, Cream

£14.95

Crown Cream Tea

Your choice of brews served with scone, clotted cream & jam

£7.50

Children's Afternoon Tea

Selection of fun shaped sandwiches - Ham, Jam, Cheese
Miniature raspberry jelly
Selection of children's cakes
Fruit shoot or Hot chocolate

£6.95

If you have any dietary requirements or allergies please speak to a member of the team.

Champagnes and Prosecco

For an extra special occasion add some sparkle to you afternoon tea with a glass of Prosecco or Champagne

Da Luca Prosecco - Italy

Pear and peach fruit on a lively, yet soft and generous palate

£20.00

£8.95 200ml

Louis Dornier et Fils Brut - France

A Light, fresh, vigorously youthful Champagne with a fine elegant, slightly lemony nose and crisp palate

£39.50 | £9.85 125ml

Tattinger Brut Reserve - France

The intensely fragrant character, subtle biscuit complexity and superb elegance is due to a predominance of Chardonnay in the blend

£65.00



MENU



THE
CROWN
HOTEL
HARROGATE

Menu

Nibbles and Sharing Platter

Nachos with tomato salsa	£4.00
Olives, peppers, marinated goats cheese (V, GF)	£4.00
Deli meats (GF)	£4.00
Local cheeses	£6.00

Mixed sharing
platter for 4

£24.00

Mixed sharing
platter for 2

£12.00

Butties & Baps

Served on a choice of white or whole meal bloomer,
bap or lightly toasted ciabatta

Gluten free bread available on request

Yorkshire ham, tomato & wholegrain mustard	£7.00
Chicken, iceberg, cracked black pepper mayonnaise	£7.00
Free range egg mayonnaise (V)	£6.00
Wensleydale cheese & chutney (V)	£6.00
Tuna mayonnaise, cucumber	£6.00
Smoked salmon & cream cheese	£7.50

Light Bites

Gluten free bread available on request

Harrogate Blue, Avocado, Red Onion

On toasted ciabatta (V) £8.50

Soup of the Day

Bread roll and butter £6.00

Fish Goujons

Local ale batter, tartar sauce on toasted ciabatta £9.00

Yorkshire Beef Steak

Sautéed onions, grain mustard £11.00

Classic Club Sandwich

Chicken, bacon, egg, tomato, lettuce on toasted ciabatta £9.00

Add a bowl of soup or pot of chips
to any sandwich for £2.50

Summat ont' Side

Chunky chips (GF)	£3.50
Onion rings	£3.50
Mixed leaf salad (GF)	£3.50
Skin on fries	£3.50
Tomato & red onion salad	£3.50
Creamed mash	£3.50
Selection of seasonal vegetables	£3.50
Warm bread & butter	£2.50

Local Cheese Selection

Choose Two

£6.00

Three

£9.00

Four

£11.00

Served with cheese biscuits, celery,
grapes and chutney

Yorkshire Barncliffe Brie

Handmade exclusively at Barncliffe Mill Dairy
Barncliffe Brie is a soft mould-ripened cheese with
a smooth texture and a rich golden centre.

Harrogate Blue

Blue is a soft, luxuriously creamy blue veined cheese
delivering a mellow blue flavour with a hint of pepper.

Smoked Coverdale

Made in north Yorkshire this hard cheese has a mild buttery
flavour. Lightly smoked over oak chips for 24 hours to give a
subtle smoked flavour.

Wensleydale Cranberry

Creamy, crumbly and full of flavour. Combined with
the delicate fruity succulence of sweet cranberries.

Charcoal Black

The first and only all-black charcoal cheddar. This award
winning, deliciously creamy, Mature cheddar is blended
with charcoal to give its dark appearance.

If you have any dietary requirements or allergies
please speak to a member of the team.

Menu

Starters

Soup of the Day Bread roll and butter	£5.50
Charred Fillet of Mackerel Broad bean & butternut squash salsa (GF)	£6.50
Chicken Liver & Mushroom Pate Toast & homemade chutney	£6.95
Whitby Crab Cake Chicory marmalade, lemon puree	£7.00
Whipped Smoked Ribblesdale Goats Cheese Beetroot salad (V)	£6.00
Venison Carpaccio Pickled vegetables, oil (GF)	£7.50
Chargrilled Peach, Fig & Tofu Salad Mustard dressing (Vegan, GF)	£6.00

Main Courses

Crispy Fillet of Haddock Local ale batter, mushy peas, hand cut chips & tartare sauce	£12.00
Giant Yorkshire Pudding Roast chicken breast or local sausages with roast roots, creamy mash, rich gravy	£12.95
Baked Salmon Fillet Sauté potatoes, lemon butter (GF)	£14.00
Eee Baaaaa Gum Pan fried lamb rump, dauphinoise potatoes, redcurrant jus	£14.95
Fresh Tagliatelle Creamy mushroom & spinach sauce, garlic bread (V) Add chicken £4.00	£11.50
Local Ale, Steak & Mushroom Pie Hand cut chips & rich gravy	£12.95
Pan Fried Chicken Fillet Dauphinoise potatoes, tarragon cream sauce	£13.50
Polenta & Vegetable Ratatouille Mille Feuille Topped with spaghetti vegetables (Vegan, GF)	£ 12.00

From the Grill

Yorkshire Cured Gammon Steak Fried egg, homemade chips (GF)	£12.95
Clarty Burger Choose locally sourced beef, chicken or halloumi and chargrilled peppers Add bacon, mushrooms, onions, Yorkshire charcoal black cheese £1.00 each	£11.50
Yorkshire Finest 28 Day Aged 7oz Ribeye Steak Tomato, mushroom, homemade chips (GF) Choice of sauce: peppercorn, red wine or wild mushroom	£22.00 £2.50

Salads

Chargrilled aubergine, smoked Coverdale cheese, tomato cous cous (GF, V)	£11.50
Chargrilled Chicken choose Caesar, Lemon & Lime or Mustard dressing	£11.50
Crown Ploughman's, pork pie, Yorkshire charcoal black & Barncliffe Brie, salad, pickles, chutney, sourdough, pate, red apple	£14.00

After's

Warm Yorkshire Parkin Wi' ginger ice cream	£5.75
Pineapple and Coconut Milk Bavarois Pineapple & chilli salsa, chocolate crumb (Vegan, GF)	£6.00
Vanilla Pannacotta Locally sourced rhubarb compote (GF)	£5.50
Chocolate Fondant Vanilla ice cream	£7.00
Selection of Ice Cream	£5.50
Classic Lemon Tart All Butter Pastry, Whipped Cream	£6.00

Guests staying with us on a rate that includes dinner have an allowance of £25.00 per person toward their meal.
Last orders 9.30pm.