



# THE COURTYARD

*Served daily from 11am – 4pm*

A very warm welcome to the Courtyard. Be sure to ask our staff about the Soup of the Day, Grab & Go options and the ever changing Seasonal Specials board

**Please order at the counter**

## HOT FOOD

Homemade Soup of the Day with Bread & Butter (VE)	£5
Harewood Aberdeen Angus Beef & Roasted Vegetable Stew with Horseradish Dumplings	£9
Roasted Pepper & Aubergine Chilli, Cashew Sour Cream & Walled Garden Rosemary Garlic Bread (VE)	£8.75
Mushroom, Sage & Leek Sausage Roll with Red Cabbage Slaw & Dressed Salad (V)	£8.75
Grilled Butternut Squash & Pomegranate Salad with Quinoa, Cucumber & Red Onion (VE)	£7.50
Golden Ale Battered Haddock, Skin on Chips, Minted Mushy Peas & Tartar Sauce	£9.75
Harewood Fallow Deer Meatball Sandwich, Roasted Tomato Sauce & Mozzarella in a Toasted Sub	£9.50
Homity Pie Topped with Buttered Mash and Seasonal Vegetables (V)	£9
Harewood Hebridean Lamb Shepherd's Pie with Seasonal Vegetables	£9.75

## SIDES

Skin On Chips	£3	Dressed Salad	£4.50
Bowl of Seasonal Vegetables	£4.50	Bread & Butter	£2
Buttered Mash	£2		

## FLAVOURS OF HAREWOOD

These dishes have been designed by Harewood Food & Drink Project Executive Chef Josh Whitehead. Wherever possible we feature produce sourced from the Harewood House Walled Garden and surrounding Harewood Estate.

All dishes are made in-house using the best locally sourced and seasonal produce. We use beef from our Highland & Aberdeen Angus cattle, venison from red & fallow deer, lamb from the Estate's flock of Hebridean black sheep, fruits, vegetables & herbs from the Walled Garden and wild foods foraged around the Estate's fertile land. We believe it's important to know the provenance of where your food comes from. Here it comes from the very land surrounding you.



# CHILDREN'S MENU

Breaded Chicken Goujons with Chunky Chips & Peas	£5
Mini Fish & Chips with Mushy Peas & Tartar Sauce	£5
Penne Pasta with Roasted Tomato Sauce & Basil (VE)	£4
Veggie Sausage Roll with Dressed Salad (V)	£4.50
Grilled Vegetable Kebab with Mixed Salad & Yoghurt Sauce (V)	£4.25

# COLD FOOD

We have a selection of freshly made seasonal sandwiches, salads and wraps available from our Grab & Go fridge

# DRINKS LIST

## NORTH STAR COFFEE

Espresso	£2.20
Americano	£2.50
Cappuccino	£2.70
Latte	£2.80
Flat White	£2.70
Mocha	£2.90
Hot Chocolate	£2.70
Hot Chocolate Special	£3
(Decaffeinated Coffee Also Available)	

## TAYLORS OF HARROGATE TEA

'Yorkshire' English Breakfast	
Earl Grey	
Afternoon Darjeeling	
Peppermint	
Chamomile	
Lemon and Ginger	
Blackberry and Raspberry	
Green Tea	
Decaffeinated	
Per pot for one person	£1.90

## ALCOHOLIC DRINKS

<b>Harewood Greystone Gin &amp; Tonic</b>	Single £6
In-house gin made using botanicals grown and foraged on the Harewood Estate	Double £8

<b>Northern Monk 'Faith' Pale Ale (5.2% ABV)</b>	£4.50
Stunning pale ale recently voted as the best beer in Britain	

### White Wine & Sparkling

False Bay Sauvignon, South Africa	£6 glass   £22 bottle
Duc de Morny Picpoul de Pinet	£7 glass   £30 bottle
Le Dolci Colline Prosecco, Italy	£30 bottle

### Red Wine

False Bay Syrah, South Africa	£6 glass   £22 bottle
Biscardo Neropasso, Italy	£7 glass   £30 bottle

## NON-ALCOHOLIC DRINKS

<b>Bax Botanics &amp; Tonic (Non Alcoholic Gin)</b>	£4.50
Non-alcoholic spirit made by Chris and Rose Bax in Boston Spa using locally sourced botanicals	

Please ask a member of our staff if you require additional information on Food Allergens

