

Dining at the Porter's Lodge

All dishes are either made entirely in-house or sourced from top speciality suppliers: all ingredients are locally sourced where possible. Our exotic Thai delicacies are personally devised and created by our own Thai chef.

Speciality Savouries

		To Share
Homemade falafel pitta bread & harissa mayo (v)	£6.95	£10.95
Deep fried breaded brie, red onion chutney (v)	£7.95	£11.95
Glazed honey & mustard cocktail sausages	£6.95	£10.95
Chicken satay, homemade peanut sauce	£7.95	£11.95
Exotic chicken Thai spring rolls, sweet chilli sauce	£7.95	£11.95
Exotic vegetable Thai spring rolls, sweet chilli sauce (v)	£6.95	£10.95
Chilli con carne, cheese nachos	£11.95	
Thai style sesame prawns, fried bread	£8.95	
Breaded butterfly king prawns with garlic mayo	£8.95	
Baked camembert with mini baguettes or Jacobs biscuits (v)		£10.95
Thai platter to share		£14.95
<i>A selection of our Thai delicacies, chicken spring rolls, vegetable spring rolls, Chicken satay and sesame prawn toast.</i>		
Quebecs mixed grill	£11.95	£19.95
<i>Chicken skewers, lamb chops, gammon, sausage, tomato and mushroom with mint yoghurt</i>		

Food Allergies and intolerances:

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(v) denotes vegeterain.

Sandwiches

Made to order with your choice of bread, served with a small mixed salad & hand cooked Yorkshire crisps

Houmous and roast red pepper (v)	£6.50
Free-range egg mayonnaise with cracked black pepper (v) <i>(Black pepper is optional)</i>	£5.95
Tuna mayonnaise & cucumber	£6.50
Greek feta cheese vegetarian tortilla (v)	£7.50
Roast Yorkshire ham & Dijon mustard	£7.50
Smoked salmon, cucumber & cream cheese	£8.50

Porter's Lodge Temptations

All Porter's temptation dishes are made in-house and are accompanied by a portion of chunky chips & green salad

Porter's Lodge Beef Burger <i>10oz of British beef, topped with cheese & bacon.</i>	£13.95
The Liberal Club <i>Grilled free-range chicken breast with bacon, mayonnaise & tomato, On toasted white or brown bread.</i>	£12.95
Porters Lodge BLT <i>Yorkshire bacon, lettuce & tomato</i>	£10.95
Porter's Lodge Falafel Tortilla (v) <i>Harissa mayo, rocket & tomato</i>	£11.50

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Salads

Greek Salad (v) <i>Classic Greek salad, with feta cheese, olives & croutons</i>	£9.95
Chicken Caesar Salad <i>Grilled chicken, crispy aby gem lettuce, croutons, anchovies, crispy bacon & Shaved parmesan, lightly bound in Caesar dressing</i>	£11.95
Quebec's Salad <i>Bacon, brie cheese, cucumber, tomato, on a bed of rocket, herbed croutons and A balsamic glazed</i>	£10.95

Small Savouries

Nachos with melted cheese (v)	£3.95
Feta cheese, cherry totmato & Mediterranean olvies on skewers (v)	£3.95
Houmous, with crudites & crispy pitta bread (v)	£5.95
Seasonal green salad (v)	£4.95
Prawn crackers with chilli dip(v)	£4.95
Rocket with parmesan (v)	£4.95
Chunkey Chips (v)	£3.50
Natural sea salt Yorkshire srisps (v)	£2.50
Roast lamb and mint Yorkshire crisps (v)	£2.50
Sweet chilli & lime Yorkshire crisps (v)	£2.50
Tomato, basil & mozzarella Yorkshire crisps (v)	£2.50
Salted Popcorn(v)	£2.50

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Desserts

Yorkshire Dales Ice cream (v) <i>Your choice of chocolate, strawberry or vanilla</i>	£4.95
Seasonal fresh fruit (v) <i>With your preferred selection of ice cream</i>	£5.95
Homemade sticky toffee pudding (v) <i>Served with Yorkshire Dales vanilla ice cream & caramel sauce</i>	£5.95
Homemade chocolate cake topped with chocolate Ganache (v) <i>Served with Yorkshire Dales vanilla ice cream</i>	£5.95
Belgian waffles (v) <i>With maple syrup & vanilla ice cream</i>	£5.95
Four artisan cheeses (v) Fresh red grapes, selection of Jacobs biscuits	£7.95

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Afternoon tea

Cream Tea

£8.95

*Freshly baked scone, clotted cream, strawberry preserve
& a lovely pot of your choice of Taylor's tea. (v)*

Traditional Afternoon Tea

£17.95

Freshly baked scone, clotted cream, strawberry preserve. (v)

Finger Sandwiches

Whitby smoked salmon and cream cheese

Roast Yorkshire ham and grain mustard

Coronation chicken

Free-range egg mayonnaise, with cracked black pepper (v)

A slice of rich fruit loaf

Selection of petits fours

Pot of your choice of Taylor's tea

(Vegetarian option available on request)

Celebration Afternoon Tea

£23.95

*Traditional afternoon tea served with a glass of Gardet Brut Tradition
Champagne*

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Wines Served by the Bottle

Champagne

Remy Massin tradition Ville- sur-Arce, France Brut NV.	£44.95
Gardet tradition, France Brut NV.	£54.95
Laurent Perrier, tour-sur-Marne, France Brut NV.	£64.95
Gardet, Rosé, France Brut NV.	£69.95
Laurent Perrier, Cuvée Rosé Reserve, Tour- sur- Marne, France Brut NV.	£79.95

Sparkling Wine

Prosecco `Il Fresco`, Villa Sandi, Italy NV.	£28.95
<i>An intense fruity aroma with hints of ripe golden apple and a flowery note, Fresh. Soft to the palate with pear and apple notes and agreeably fruity.</i>	
`Il Fresco` Rosé, Villa Sandi, Italy Brut NV.	£31.95
<i>Refreshing palate, dry on the finish and wonderfully light.</i>	
Superior Prosecco, `Valdobbiadene Millesimato` DOCG, Villa Sandi, Italy	£34.95
<i>Fresh and clean on the finish, it is very moreish!</i>	

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White

Sauvignon Blanc `Le Charme`, IGP pays du Gers, France <i>Fresh and zesty with a clean mouth –watering finish.</i>	£17.95
Chenin Blanc, Drakensberg, South Africa NV <i>Light palate, crisp and dry with a refreshing zestyness and citrus flavour.</i>	£18.95
Pinot Grigio, `Ca` Tesore`, Delle Venezie, Italy <i>Classic ripe fruit with a hint of pear drop and lemon.</i>	£21.95
Alto Los Romeros, Reserva, `Gewurztraminer`, Chile <i>Characteristically floral and spicy, this wine is a perfect match for Asian food.</i>	£22.95
Chardonnay, `Pitch Fork`, McLaren Vale, Australia <i>Citrus and tropical fruit on the nose with a good creamy Mid-palate and lingering finish.</i>	£23.95
Sauvignon Blanc, `Kuraka` Marlborough, New Zealand <i>Crisp, zesty and refreshing with plenty of asparagus, gooseberry tones.</i>	£29.95
Chablis `Domaine Philippe Testut`, Burgundy, France <i>Wonderful flavoursome Chablis with citrus tones and a long finish.</i>	£32.95
Sancerre `Le Perrier` Domaine Jean Thomas, Lorie, France <i>Crisp and refreshing with a lovely mineral character, this wine is elegant with ripe Exotic flavours.</i>	£39.95

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Red

Merlot, `Le Charme`, France <i>Dark and red fruit such as cherries with a hint of chocolate.</i>	£17.95
Cabernet Sauvignon `El Picador`, Chile <i>Full of red fruit flavour aromas with notes of sweet vanilla and coconut.</i>	£18.95
Malbec, `Las Pampas`, Mendoza, Argentina <i>This ripe and lush example combines a lively red colour smooth tannins. And a red fruit flavour.</i>	£19.95
Old Vines `Garnacha`, Príncipe de Viana, Spain <i>Crushed strawberry and raspberry flavour and a hint of white pepper spices.</i>	£22.95
Shiraz, `Pitch Fork`, McLaren Vale, Australia <i>Lifted aromatic of spice and red fruit.</i>	£23.95
Pinot Noir, Kura, Martinborough, New Zealand <i>This wine has a light pink colour with raspberry and strawberry flavours And long, softy juicy aftertaste.</i>	£33.95
Telegramme, Le Vieux Telegraph, Chateaufeuf du Pape, Rhone, France <i>Avery open expressive wine with easy cherry fruit and a soft velvety texture.</i>	£44.95

Rosé

`Route 66 Boulevard Blush`, California NV <i>For those who enjoy a sweeter rose, this has Ripe, juicy flavours watermelon And strawberry which lead to a long sweet finish.</i>	£21.95
Pinot Grigio, `Ca' Tesore`, Delle Venezie, Italy <i>Summer fruits galore with a super elegant palate and soft yet lingering finish.</i>	£22.95

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Wines Served by the Glass

Champagne & Sparkling Wine

	125ml
Prosecco `Il Fresco`, Villa Sandi, Italy NV.	£6.50
`Il Fresco` Rosé Villa Sandi, Italy Brut NV.	£7.50
Champagne Gardet tradition, France Brut NV.	£8.95

White

	175ml
Sauvignon Blanc, `Le Charme`, IGP Pays du Gers, France <i>Fresh and Zesty with a clean mouth-watering finish.</i>	£5.50
Chardonnay `Pitch Fork`, McLaren Vale, Australia <i>Citrus and tropical fruit on the nose with a good creamy mild palate and Lingering finish.</i>	£6.50

Rosé

`Route 66 Boulevard Blush`, California NV <i>For those who enjoy a sweeter rose, this has Ripe, juicy flavours watermelon And strawberry which lead to a long sweet finish.</i>	£5.95
Pinot Grigio, `Ca' Tesore`, Delle Venezie, Italy <i>Summer fruits with a super elegant palate and soft yet lingering finish.</i>	£6.50

Red

Merlot, `Le Charme`, France <i>Dark and red fruit such as plums and cherries with a hint of chocolate.</i>	£5.50
Shiraz `Pitch Fork`, McLaren Vale, Australia <i>Lifted aromatic of spice and red fruits.</i>	£6.50

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Cocktails

House Cockatil 'The Liberal Club' £7.95
Cognac, Cointreau, lime juice and a dash of Angostura bitters.

Champagne and Sparkling wine cocktails

French 75 £10.95
Gin, lemon charged with Champagne Gardet.

Mimosa
Orange, Ggrenadine and cherry with Champagne Gardet.

Kir Royale
Creme de Cassis with Champagne Ggardet.

Poinsettia
Cranberry juice with a touch of Cointreau with Champagne Ggardet.

Rossini £8.95
Proseco and strawberry puree.

Classic Cocktails

Classic martini £8.95
Vodka or gin , served with olive or a twist

Mojito
White rum, lime juice, mint, sparkling water and sugar to sweeten.

Long island iced tea
Absolute vodka, rum, triple Sec, gin and a splash of coke, citrus juice and simple syrup

Negroni
Gin , Campari and sweet vermouth.

Cosmopolitan
Cranberry vodka sharken with Cointreau, lime and cranberry juice.

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Hawaiian punch

Vodka, Amaretto, Southern Comfort, pineapple and orange juice.

Margarita

Tequila, Cointreau, lime juice shaken into crushed ice.

Pina colada

Rum, pineappplem coconut cream and lime.

El Diablo

Teuila, Creme de Cassis, lime topped with ginger beer

£9.50

The Vesper Martini – Ian Flemings "Casino Royal"

Gin, vodka, Lillet blanc vermouth "shaken not stirred" with a twist.

Espresso Martini

Absolute vodka, Kahlua shaken with fresh brewed espresso.

***If you do not see your preferred cocktail please speak to
our bartender, who will be very pleased to assist.***

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Spirits

Gin

	25ml
House Gin, Tanqueray London dry	£3.95
Bombay Sapphire	£3.95
Plymoth	£3.95
Tanqueray	£4.95

Blended Whiskey

House Whiskey, Famous Grouse	£3.50
Johnnie walker red label	£3.95
Monkey Shoulder	£3.95

Single Malt

Glenlivet, 18yrs	£12.50
Dalwhinnie, 15yrs	£9.95
Oban, 14 yrs	£9.95
Balvenie, Double wood 12yrs	£9.50
Laphroaig, 10 yrs	£8.50
Glenmorangie, Original 10yrs	£7.50
Talisker, 10yrs	£7.50

Irish Whiskey

Jameson redbreast	£8.50
Jameson	£4.95
Tullamore	£3.95

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Vodka

	25ml
House Vodka, Wyborowa, Poland	£3.75
Absolute, Sweden	£3.75
Grey Goose, France	£5.50
Belvedere, Poland	£5.50

North America

Jack Daniels	£3.75
Canada Club	£3.50
Captain Morgan Spiced Rum	£3.95
Malibu Coconut Rum	£3.50
Rum, Havana Club, 3yrs	£4.95
Bacardi Oak Heart	£4.95
Bacardi Carta Blanca	£3.95

Cognac

Remy Martin VSOP	£5.50
Hennessy XO	£9.50

Armagnac

Janneau VSOP	£5.50
Janneau XO	£8.50

Tequila

Jose Cuervo Silver Tequila	£3.95
Don Julilo Blanco Premier	£5.95

Sherry

	50ml
Harvey Bristol Cream	£3.95
Tio Pepe	£3.95
Croft Original	£3.95

Port

	50ml
Graham's LBV	£3.95
Cockburn Special Reserve	£3.95

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Draught Beer

Peroni Nastro Azzurro £4.95
Italy's premium export has a distinctively crisp, dry character and clean refreshing finish.

Bottled Beer & Cyder

Copper Dragon the Best bitter £4.75
Award winning brewers from the skipton. A refreshing amber coloured best bitter with a well-balanced malty and hoppy flavour.

Sol £4.50
Fresh multi-lemony flavour with a soft quenching dry finish

Peroni £4.50

Old Mout £4.75
Passion fruit and crisp apple flavour

Aspall's Suffolk £4.75
Frarant, subtle and crisp flavour in a soft rounded texture

alcohol by volume

Champagne	12.0% - 13.0%
White Wine	12.0% - 13.0%
Red Win	12.0% - 13.5%
Beers	3.4% - 6.5%
Vermouth	14.7% - 18.0%
Sherry	15.5% - 17.5%
Gin	37.5% - 49.3%
Vodka	37.5% - 40.0%
Rum	37.5% - 43.0%
Whiskies	40.0% - 60.0%
Cognac	40.0% - 44.0%

In accordance with weight measure Act, the measure for the sale of gin, vodka and whisky in these premises is 25ml, and measures thereof

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Soft Drinks

Harrogate spa water still or sparkling 330ml	£1.50
Coca Cola and Diet Coke	£2.50
Fever-Tree soft drink <i>Indian Tonic Water, Naturally Light Tonic Water, Ginger Beer, Ginger Ale, Bitter Lemon, Sparkling Lemon, Sicilian Lemon, & Soda Water.</i>	£2.50
<i>Sparkling Grapefruit and Blood Orange</i>	£3.95
<i>Red Bull</i>	£2.95
Schweppes Fruit Juices Pineapple, Tomato, Orange	£1.95

Vigin Cockatils

Strawberry Colada <i>Starwberry, coconut milk, Pineapple and fresh lime</i>	£4.95
Lie Ricky <i>Lim juice, sugar syrup, soda water and orange bitter</i>	
Virgin Mojito <i>Long and refreshing with mint, lime and sugar soaked with apple juice</i>	

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Liquor Coffee

Highland	£6.95
<i>Coffee, Scottish whisky & topped with cream</i>	
Irish	£6.95
<i>Coffee, Jameson Whisky & topped with cream</i>	
Baileys	£5.95
<i>Coffee, Baileys & topped with cream</i>	
Calypso	£5.95
<i>Coffee, Tia Maria & topped with cream</i>	
Napoleon	£5.95
<i>Coffee, Vs Cognac & topped with cream</i>	
Napoleon	£5.95
<i>Coffee, Amaretto & topped with cream</i>	
Seville	£5.95
<i>Coffee, Cointreau & topped with cream</i>	
Skye	£5.95
<i>Coffee, Drambuie & topped with cream</i>	

Tea

Breakfast Tea	£2.95
Earl Grey	£2.95
Pure Assam	£2.95
Darjeeling	£2.95
Pure Green	£2.95
Organic Camomile Tea	£2.95
Organic Peppermint Tea	£2.95

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Coffee

Americano	£2.95
Espresso	£2.95
Double Espresso	£3.25
Macchiato	£3.25
Cappuccino	£3.25
Latte	£3.25
Mocha	£3.25
Hot Chocolate	£3.25

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