197

BISTRO

MENU

DIETARY KEY

V: VEGETARIAN | **VG:**VEGAN | **PGF:** CAN BE PREPARED GLUTEN FREE
PVG: CAN BE PREPARED VEGAN | **N:** NUTS

197 BISTRO

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STARTERS

Soup of the Moment PGF £6.00
Crusty Bread | Salted Butter

Morroccan Lamb Cutlets GF £6.50
Crispy Chickpea Salad

Chilli & Lime Crab Cakes £6.25
Aioli | Salad

Nduja King Prawns £6.50
Toasted Sourdough

Spiced Halloumi Fries V £6.00
Chilli Jam

Hummus & Flatbread VG £5.50

COLD SANDWICHES

All sandwiches served on white or brown bread with a choice of fries or soup, side salad and coleslaw.
Upgrade your fries to sweet potato for £1.50 or truffle and parmesan for £2.00.

Poached Salmon PGF £9.25
Dill Mayo | Gem Lettuce

Salt & Pepper Chicken Mayo PGF £9.25

Egg Mayonnaise V PGF £9.00
Rocket

HOT SANDWICHES

All hot sandwiches served with a choice of fries or a cup of soup, side salad and coleslaw.

Steak Chimichurri Ciabatta £10.50
Rocket

Chicken Tikka Grilled Cheese £10.50
Toasted Sourdough

Spiced Halloumi Flatbread V £10.50
Tzatziki | Salad | Pickled Onion

Fish Goujon £10.50
Ciabatta | Harissa Mayo | Salad

BURGERS

All Burgers are served with crispy french fries, house slaw and side salad.

Steak Burger £13.00
Paned Black Pudding | Smoky Bacon Jam | Cheddar | Brioche Bun

Salt & Pepper Chicken Burger £13.00
Gem Lettuce | Curry Sauce | Brioche Bun

Crispy Goats Cheese V £12.50
Garlic Mushroom | Sundried Tomato Mayo | Brioche Bun

ALLERGY AND FOOD INTOLERANCE STATEMENT

Whilst we identify all 14 allergens in our dishes, our kitchen environment does contain all 14 allergens, therefore we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about one of our dishes, please ask a member of our team.

MAIN COURSE

Homemade Cheese & Onion Pie (V) — £12.50
Chunky Chips | Seasonal Vegetables Or Baked Beans

Fish & Chips (PGF) — £13.50
Hand Battered Haddock | Chunky Chips
Crushed Peas | Tartare Sauce

Creamy Smoked Haddock Risotto (GF) — £13.00
Leek | Peas | Poached Egg

Braised Blade of Beef — £13.50
Horseradish Mash | Buttered Seasonal Veg | Redcurrant Jus

Harissa Lamb Flatbread — £13.50
Spiced Hummus | Rice Salad | Tzatziki

Falafel Flatbread (PVG) — £11.50
Jewelled Rice | Tzatziki | Salad | Pomegranate

Minute Steak — £13.50
Truffle Fries | Garlic Mushrooms | Rocket Salad | Peppercorn Sauce

SIDES

Homemade Coleslaw	£1.50
Chunky Chips	£3.50
French Fries	£3.50
Truffle & Parmesan Fries	£4.50
Sweet Potato Fries	£3.50
Garlic Ciabatta	£3.00
Add cheese for 50p	
Gravy	£1.50
Peppercorn Sauce	£2.50

DESSERTS — £6.00

Amaretto & Chocolate Bread & Butter Pudding (V) (VG)
Thick Custard

Biscoff Sticky Toffee Pudding (V)
Salted Caramel Ice Cream

Mulled Poached Pears (PVG)
Orange Shortbread | Honey Mascarpone

Affogato (V) (N)
Vanilla Ice Cream | Coffee | Amaretto | Hazelnut Crumb

Selection of Ice Cream (V) — £3.50
Salted Caramel
Vanilla
Strawberry
Double Chocolate

CHECK OUR SPECIALS FOR DESSERT



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DRINKS MENU

HOT DRINKS

Single Espresso	£2.60
Double Espresso	£2.60
Americano	£3.00
Flat White	£3.00
Cappuccino	£3.40
Cafe Latte	£3.50
Syrups Vanilla | Caramel | Hazelnut | Gingerbread	£0.80
Iced Coffee	£3.00
Mocha	£3.60
Hot Chocolate	£3.00
Hot Chocolate Cream | Marshmallow	£3.80
Baileys Hot Chocolate	£5.50
Hot Water With Lemon	£1.00
Taylors Of Harrogate Breakfast Tea	£2.50
Decaf Breakfast Tea	£2.50
Taylors Of Harrogate Herbal Tea Peppermint | Blackcurrant | Earl Grey Chamomile | Green | Lemon And Ginger	£2.50

BOTTLES

Corona Extra	£4.40
Old Mout Berries & Cherries | Kiwi & Lime | Pineapple & Raspberry	£5.00
Budweiser	£3.50
Menabrea	£4.40

SOFT DRINKS

Fentimans Vintage Drinks Ginger Beer | Rose Lemonade Dandelion & Burdock	£3.50
J20 Orange & Passionfruit | Apple & Raspberry Apple & Mango	£3.30
Fruit Shoot Orange | Apple & Blackcurrant	£1.50
Fresh Orange Juice	£3.00
Apple Juice	£3.00
Cranberry Juice	£3.00
Appletiser	£3.30
Fevertree Premium Mixers Light Tonic | Original Tonic | Ginger Ale	£2.90
Harrogate Spa Mineral Water Sparkling | Still	£2.00

DRAUGHT

	PINT | HALF
Birra Moretti	£5.50 | £2.80
Heineken	£5.50 | £2.80
Cruzcampo	£5.20 | £2.60
Orchard Thieves Cider	£4.50 | £2.30
John Smiths	£4.50 | £2.30
Guinness Draught	£5.50 | £2.80

Alcohol Free

Birra Moretti 0%	£4.50
Guiness 0%	£3.00
Old Mout Berries & Cherries 0%	£4.00

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DRINKS MENU

SPIRITS

£6.50

Includes Draft Mixer

Smirnoff Red Vodka
Haig Club
Famous Grouse
Bells
Jamesons
Jack Daniels
Archers
Southern Comfort
Malibu
Tia Maria
Disaronno
Cointreau
Benedictine
Captain Morgans Spiced Rum
Kraken Dark Spiced Rum
Lambs Navy Rum
Bacardi Rum
Baileys **£4**
Tequila Rose

Double for £1.50

GIN & TONIC

25ml - Includes Mixer Batch

£6.25

Premium
Puerto D'indias
Strawberry
Hendricks
Whitley Neil Rhubarb
Whitley Neil Raspberry
Gordons Pink
Tanqueray
Bombay Sapphire
Tanqueray 0%

DOUBLE UP FOR £1.50

WINE & SPARKLING

PROSECCO

Galanti Prosecco Bottle	**£26.50**
Galanti Single Serve Prosecco	**£7.25**

WINE

175ml Medium	**£6.60**
250ml Large	**£7.70**

ROSE

Wicked Lady Zinfandel	**£20.00**
Belvino Pinot Rosato	**£21.00**

WHITE

Belvino Pinot Grigio	**£21.00**
Tierra Chardonnay	**£20.00**
Tekena Sauvignon Blanc	**£20.00**

RED

Short Mile Bay Shiraz	**£20.00**
Santa Rita Merlot	**£20.00**
Alamos Malbec Bottle only	**£23.00**



SUNDAY SPECIAL **£11**

Any Two Mixers

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