

Breakfast served all day		
<div><div><div>Porridge </div><div>fresh berries, maple pecans, oat milk</div><div>6.95</div></div><div><div>Bowls</div><div><div>Granola </div><div>mixed fruits &amp; nuts, coconut yoghurt</div><div>6.95</div></div><div><div>Acai </div><div>acai berries, vegan granola, fresh berries, banana, peanut butter</div><div>9.95</div></div></div></div>		
<div><div>Stacked Pancakes</div><div><div>Blueberry &amp; Banana Pancakes </div><div>blueberry compote, banana</div><div>10.50</div></div><div><div>Biscoff Pancakes </div><div>crushed lotus biscuits, lotus spread, chocolate sauce, whipped cream</div><div>11.90</div></div><div><div>Christmas French Toast </div><div>mulled fruit compote, yoghurt, maple pecans, grated dark chocolate, brioche</div><div>11.90</div></div><div><div>Cinnamon Graham French Toast </div><div>vanilla mascarpone, roasted banana, maple syrup, brioche</div><div>11.90</div></div><div><div>Farmhouse Full English</div><div>two eggs any style, cumberland sausages, bacon, heinz baked beans, roasted tomato, grilled mushroom, toasted sourdough</div><div>13.90</div></div><div><div>Farmhouse Full Vegan </div><div>vegan sausages, cheezy tofu omelette, grilled mushroom, roasted tomato, potato rosti, heinz baked beans, toasted sourdough</div><div>13.50</div></div><div><div>All American Breakfast</div><div>bacon, sausages, fried eggs, potato rostis, pancakes, maple syrup</div><div>15.90</div></div><div><div>Mediterranean </div><div>two eggs any style, grilled halloumi, hummus, avocado, roasted tomato, chopped salad, sweet chilli sauce, toasted sourdough</div><div>13.90</div></div><div><div>Shakshuka</div><div>free range eggs baked in a nduja sausage, tomato sauce, crispy halloumi, toasted sourdough</div><div>13.90</div></div><div><div>Huevos Rancheros</div><div>chorizo, mexican beans, cheese, smashed avocado, fried eggs, pickled onion, feta, soft tortilla</div><div>11.90</div></div><div><div>Festive Benedict</div><div>two free range poached eggs, crispy brie, hollandaise sauce, potato rosti, turkey bacon, cranberry sauce, sourdough crumpets</div><div>13.95</div></div><div><div>Eggs Royale</div><div>two free range poached eggs, smoked salmon, avocado, hollandaise sauce, sourdough crumpets</div><div>11.50</div></div><div><div>Eggs Benedict</div><div>two free range poached eggs, bacon, hollandaise sauce, sourdough crumpets</div><div>10.90</div></div></div>		
<div><div><div>Smashed Avocado, Chilli &amp; Basil Oil </div><div>9.95</div></div><div><div>On Toast</div><div><div>Smoked Salmon</div><div>scrambled egg, avocado, spinach, dill cream</div><div>13.90</div></div><div><div>Chilli Scrambled Eggs</div><div>parmesan, bacon, spring onion, shallots</div><div>12.90</div></div></div></div>		
<div><div>Add Extras</div><div><div>Smoked Salmon 3.95</div><div>Black Pudding 2.25</div><div>Poached Egg 1.40</div><div>Bacon   Sausage   Heinz Baked Beans   Half Avocado   Potato Rosti   Toast 2.25</div></div></div>		

<div><div>FARM HOUSE</div><div>WHOLE FOOD • SOUL FOOD</div></div>		
<div><div>Melonade Spritz</div><div>7.50</div></div> <div><div>Nectarine Spritz</div><div>7.50</div></div> <div><div>Spiced Bloody Mary</div><div>7.50</div></div> <div><div>Mimosa</div><div>7.50</div></div> <div><div>Porn Star Spritz</div><div>7.50</div></div>		
<div><div>Nibbles</div><div><div>Breaded King Prawns</div><div>curry mayo</div><div>8.25</div></div><div><div>Chilli Heatwave Mozzarella Sticks </div><div>habanero dip</div><div>7.95</div></div><div><div>Beef &amp; Vegetable Spring Rolls</div><div>sweet chilli sauce</div><div>6.25</div></div><div><div>Zucchini Frites </div><div>indian sweet chilli sauce</div><div>6.25</div></div><div><div>Vegetable Gyoza </div><div>sesame, ginger &amp; soy sauce</div><div>5.45</div></div></div>		
<div><div>Starters</div><div><div>Korean BBQ Cauliflower </div><div>Korean BBQ Sauce</div><div>7.25</div></div><div><div>Nachos </div><div>melted cheese, mexican beans, roquito peppers, smashed avocado, sour cream, chipotle salsa</div><div>9.50</div></div><div><div>Aubergine Boa </div><div>fried salt &amp; pepper aubergine, sriracha, lettuce</div><div>8.25</div></div><div><div>Crispy Chicken Tenders</div><div>sriracha sour cream</div><div>7.95</div></div><div><div>Gambas Pil Pil</div><div>prawns, chilli &amp; garlic oil</div><div>8.25</div></div><div><div>Crispy Pork Belly </div><div>BBQ char siu</div><div>8.25</div></div></div>		
<div><div>Mains</div><div><div>Chicken Katsu Curry</div><div>breaded chicken breast, japanese salad, spicy katsu curry sauce, sushi rice</div><div>13.90</div></div><div><div>Steak &amp; Eggs Flatbread</div><div>8oz bavette steak, fried eggs, garlic flat bread, sour cream, pink onions, chimichurri butter</div><div>16.95</div></div><div><div>Fish Tacos</div><div>breaded white fish, ranch slaw, avocado, chipotle salsa, soft tortilla</div><div>14.90</div></div><div><div>Roast salmon</div><div>harissa salmon, spiced couscous, tenderstem broccoli</div><div>16.95</div></div><div><div>BBQ Pineapple &amp; Habanero Ribs</div><div>fries, slaw, corn ribs</div><div>half 18.95 whole 24.95</div></div></div>		
<div><div>Burgers</div><div><div>served with fries &amp; brioche bun</div><div>gluten free buns available on request</div><div><div>Farmhouse Beef Burger</div><div>8oz beef patty, gerkins, tomato, lettuce, burger relish</div><div>add crispy bacon</div><div>add applewood cheddar</div><div>14.25</div></div><div><div>Festive Cranberry Chicken Burger</div><div>buttermilk chicken, potato rosti, brie, cranberry sauce</div><div>15.90</div></div><div><div>Redefine Meat Burger </div><div>vegan patty, pickled onion, jalapenos, vegan cheese, chipotle slaw, BBQ sauce, vegan bun</div><div>14.90</div></div></div></div>		
<div><div>Go Skinny....swap bun and fries for a salad</div><div>Swap fries for sweet potato or truffle fries + 1.45</div></div>		

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<div><div>Plant Based</div><div><div>Tofu Tacos </div><div>crispy tofu, ranch slaw, avocado, chipotle salsa, soft tortilla</div><div>14.90</div></div><div><div>Falafel Flatbread </div><div>homemade falafel, hummus, roasted cauliflower salad, pickled veg, tahini dressing, amba sauce</div><div>13.90</div></div><div><div>Steak Baguette </div><div>redefine meat, chipotle mayonnaise, onions, lettuce, tomato, fries</div><div>17.90</div></div></div>	
<div><div>Salads &amp; Bowls</div><div><div>Japanese Rice Bowls</div><div>served over sticky rice &amp; topped with courgette, pickled mooli, wakame seaweed, corn ribs, smashed avocado, wasabi seeds, teriyaki sauce</div><div>Choice of</div><div><div>Chicken Yakitori </div><div>14.90</div></div><div><div>Seared Salmon </div><div>17.40</div></div><div><div>Vegan Steak </div><div>18.90</div></div><div><div>Seared Steak </div><div>17.40</div></div><div><div>Fried Prawns </div><div>17.40</div></div><div><div>Karrage Chicken </div><div>17.40</div></div></div><div><div>Superfood Salad </div><div>avocado, tomato, broccoli, dates, kale pomegranate, sweet potato, mixed grains, maple mustard dressing</div><div>12.90</div></div></div>	
<div><div>Sides</div><div><div>Fries </div><div>3.95</div></div><div><div>Sweet Potato Fries </div><div>4.70</div></div><div><div>Truffle &amp; Parmesan Fries</div><div>4.70</div></div><div><div>Bowl of Greens </div><div>chilli &amp; garlic</div><div>4.70</div></div><div><div>Tater Tots </div><div>hollandaise, sriracha, bacon bits</div><div>4.90</div></div></div>	
<div><div>ASK ABOUT WHICH DISHES WE CAN ADAPT TO MAKE GLUTEN FREE</div></div>	
<div><div>Please inform your waiter or manager before ordering of any specific requirements that you may have. Many of our dishes are easily adjusted to suit allergies. We cannot guarantee a 100% allergen, gluten, nut or wheat-free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. We have a dedicated fryer only used for gluten free products, however this is next to other fryers used for gluten products. Our recipes may change, so please check each time you visit us.</div></div>	
<div><div> Vegetarian  Vegan  Gluten Free  Contains nuts or seeds</div></div>	



We love seeing your photos when you dine with us!  
Dont forget to post, share and tag us  
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f @

COCKTAILS

<b>Harrogate Girl</b> slingsby rhubarb gin, pama pomegranate liqueur, pineapple juice, raspberries	10.25
<b>Pistachio Martini</b> vanilla vodka, baileys, pistachio syrup, whipped cream	10.25
<b>Bubblegum Mojito</b> bacardi, lime, mint, bubblegum syrup, soda	9.95
<b>Blackberry &amp; Pomegranate Bramble</b> blackberry gin, pama pomegranate liqueur, blackberry jam, lemon sherbet	9.95
<b>Bon Bon</b> coconut cazcabel, stawberry liqueur, pizzini sparkling rose, pineapple juice, lemon sherbet	10.50
<b>Spicy Mango Margarita</b> el jimador tequila, triple sec, mango juice, lime juice, salt & chilli rim	9.95
<b>Long Island Iced Tea</b> vodka, bacardi, gin, tequila, triple sec, coke or diet coke	9.95
<b>White Chocolate Mango Martini</b> vanilla vodka, white chocolate liqueur, mango juice, caramel, served with a scoop of vanilla ice-cream	11.25
<b>Matcha &amp; Coconut Daiquiri</b> malabu, matcha, coconut water	9.95
<b>Mai Thai</b> captain morgan spiced rum, havana 7, orgeat syrup, lime juice, pineapple juice	10.25
<b>Maple Woodford Reserve Old Fashioned</b> woodford reserve, maple syrup, orange bitters	10.75
<b>Irish Espresso Martini</b> slane irish whisky, kahlua, sugar syrup, union coffee	9.95
<b>Kir Royal</b> chambord, prosecco, raspberry	9.00

ZERO ALCOHOL

<b>Watermelon Gin Fizz</b> watermelon syrup, lyre’s gin, zero alcohol prosecco, apple juice	7.50
<b>Passion &amp; Elderflower Mojito</b> lyre’s aperitif dry, passion fruit puree, elderflower cordial, mint, lime, soda water	7.50
<b>Cherry Bakewell</b> lyre’s amaretti, cherry syrup, lemonade, lemon sherbet	7.50
<b>Dark &amp; Spicy</b> lyre’s dark & spiced spirit, ginger beer, lime juice, bitters	7.50
<b>Winking Kiwi</b> lyre’s vodka, kiwi syrup, elderflower, lime, blueberries	7.50

WHITE WINE

<b>Blanc de Blancs Le Rouleur, France</b> pale yellow, fresh citrus & floral aromas 175ml 5.75 / 250ml 7.50 / Btl 22.00
<b>Fiano IGT Terre Siciliane, Italy</b> tropical fruit, lemon, easy drinking 175ml 6.75 / 250ml 8.95 / Btl 28.00
<b>Blanco Sobre Lias, Spain</b> green apple, pineapple, citrus fruits 175ml 7.25 / 250ml 9.75 / Btl 29.00
<b>Glazebrook, marlborough, Sauvignon Blanc, NZ</b> passion fruit, peach, apple, grapefruit 175ml 10.25 / 250ml 13.75/ Btl 39.00
<b>Zibibbo DOC Sicilia, Italy</b> yellow melon, peach, white flowers, sicilian lemon 175ml 8.75 / 250ml 11.75 / Btl 35.00
<b>Seresin Pinot Gris, Marlborough, New Zealand</b> ripe yellow pear, ginger spiced 175ml 11.75 / 250ml 14.75/ Btl 44.00

ROSÉ

<b>Anciens Temps, France</b> delicate & light, pale pink 175ml 7.75 / 250ml 9.50/ Btl 28.00
<b>Comte de Provence Rosé, La Vidaubanaise France</b> refreshing & smooth, classic light pink 175ml 7.75 / 250ml 10.30 / Btl 31.00

SPARKLING

<b>Via Vai Prosecco, Italy</b> a lively crisp sparkling wine 125ml 7.00 / Btl 30.00
<b>Pizzini, Rose Sparkling Brachetto 5.5% Australia</b> watermelon, red berries, starts sweet finishes dry 125ml 6.50/ Btl 28.00

RED WINE

<b>Sangiovese IGT Rubicone, Italy</b> blackcurrant & berry fruits with notes of spices 175ml 5.50 / 250ml 7.50/ Btl 22.00
<b>Palooza Rouge, IGP OC, Aubert &amp; Mathieu, France</b> deliciously light, red berries perfect with spicy food 175ml 7.50 /250ml 9.95 / Btl 29.95
<b>Estate Merlot, Chile</b> fresh ripe blackberries, spices, fruity & intense 175ml 7.25 / 250ml 9.50 / Btl 28.00
<b>The Journeymaker, South Africa</b> warm & spicy, ripe red berries 175ml 8.25 / 250ml 11.00 / Btl 33.00
<b>Touraine Gamay KM, France</b> fresh & fruity, red cherries, cranberries & a hit of flint 175ml 10.50 / 250ml 14.00 / Btl 42.00

BEERS

<b>Capri</b> 4.2% (330ml) Italy 5.50
<b>Old Mout Pineapple &amp; Raspberry Cider</b> 4% (500ml) UK 6.50
<b>Cornish Orchards Gold Cider</b> 5% (500ml) UK 6.50
<b>Pale Ale</b> ask for todays draft beer ½ pint 3.25 / pint 6.50
<b>Peroni</b> 5.1% Italy ½ pint 3.10 / pint 6.20
<b>Peroni Libera (zero alcohol)</b> 0% berry (330ml) Italy 4.50

HOT DRINKS

Our delicious coffee is direct trade & hand roasted. Our coffee suppliers have a direct and close relationship with their coffee farmer partners. This creates a positive impact on the farmers & their workers by sourcing coffee produced under correct conditions & paying a fair price.

Espresso	2.50
Caffe Latte	3.50
Cappuccino	3.40
Flat White	3.40
Americano	3.00
Mocha	3.75
Macchiato	2.65
Turmeric Latte	3.75
Matcha Latte	3.75
Caramel Latte	3.90
Chai Latte	3.75
Hot Chocolate	3.50
add marshmallows	0.75
Yorkshire Tea Pot	2.80
Twinings	2.95
peppermint, green tea, raspberry revive, earl grey, mango & pineapple	

OATLY AVAILABLE FOR HOT DRINKS