



# BECK HALL

## Autumn/winter menu

Head chef Louise Kinsella joined us in 2015 for the restaurant launch and shares our value of feeding people well. The menu is subtly influenced by the travels of eccentric explorer Mr Hardacre, who established Beck Hall as a wayfarers' hostel in the 1930s, after stumbling upon the half derelict building whilst trekking through "wildest Yorkshire".

Many of the artefacts on display in the restaurant – the spears, the cast-iron warriors – are souvenirs from his travels. Despite the exotic twist, seasonality, sustainability, and providence are at the heart of our food. Fish comes from M&J Seafood and Ramus Seafood of Harrogate; fresh produce, free-range eggs and local cheese from Skipton's Class One; and meat is sourced from Town End Farm Shop, Airton, R&J Yorkshire's Finest Farmers & Butchers of Ripon and local butcher Jacksons of Cracoe. We're also committed to offering a growing range of vegetarian- and plant-based options.

### ALLERGENS – IMPORTANT INFORMATION

Some of our menu items may contain allergens. We try our very best to ensure your food is suitable for you, however our food is stored and prepared in areas where allergenic ingredients are present. Full allergen information is available showing which dishes contain allergenic ingredients as intentional ingredients, however we cannot guarantee foods are 100% free of allergens. Similarly, plant-based options may include traces of animal products. Our descriptions do not include all ingredients used to make the dish, if you have a food allergy please speak to the manager on shift before placing an order.

V = VEGETARIAN

PB = PLANT BASED

GF = GLUTEN-FREE



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## Yorkshire tapas

SERVED UNTIL 4PM DAILY

**3 for £14 or £5 each**

**Black olive bruschetta (PB)**

Grilled bread topped with black olive tapenade

**White bean cassoulet (PB)**

A warming broth with winter herbs

**Crispy garlic mushrooms (PB)**

Panko cupped mushrooms served with a sage and garlic dip

**Brioche brie bites (V) (GF option)**

Brioche crumbed brie, with mixed salad and a cranberry puree

**Spicy bravas chicken (GF)**

Pulled chicken thighs in a tomato and chilli sauce

**Yorkshire cheese selection (V) (GF option)**

Wensleydale Cheddar, Harrogate Blue and Yorkshire Fine Fettle cheeses

**Seasoned meatballs (PB)**

Plant-based 'meatballs' in a rich red wine and smoked paprika sauce

**Patatas bravas (PB) (GF)**

A Spanish tapas classic, fried cubed potatoes in tomato sauce

**Shredded beef in red wine (GF)**

Yorkshire Dales beef short rib slow cooked with salted pumpkin seeds

**Artisan bread selection with vinaigrette & Nocellara Olives (PB)**





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## Sandwiches

SERVED UNTIL 4PM DAILY

Add: Soup £3.00 / Skin-on fries £2.00 / Chunky chips £2.00 / Seasonal slaw £1.50

<b>Avocado and black olive tapenade (PB)</b> with sundried tomato & rocket	<b>£6.95</b>
<b>Warm Bombay potato pakora wrap (PB)</b> served with a chilli & red onion raita	<b>£6.95</b>
<b>Steak and Harrogate blue</b> Tender thinly sliced rump steak, Harrogate blue cheese & crispy shallots	<b>£7.95</b>
<b>Pulled chicken thighs</b> In a spicy tomato & smoked paprika sauce, with a wild garlic dip	<b>£7.95</b>
<b>Smoked Wensleydale and red onion (V)</b> served with cranberry chutney	<b>£6.95</b>

*All served on a warm white or brown baguette with seasonal side salad*



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À la carte

SERVED FROM 12PM DAILY

## Starters

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|---|--------------|
| <b>Seasonal soup (PB) (GF option)</b><br>Homemade soup with crusty bread  | <b>£5.95</b> |
| <b>Wild mushroom &amp; chestnut tartlet (PB)</b><br>with peppered rocket, mushroom ketchup                            | <b>£7.50</b> |
| <b>Jerusalem artichoke and leek terrine (PB) (GF option)</b><br>served with homemade piccalilli, thyme salted croutes | <b>£7.25</b> |
| <b>Brioche crumbed brie bites (V) (GF option)</b><br>with glazed blackberries, watercress salad & cranberry puree     | <b>£6.95</b> |



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## Mains

<b>Slow cooked dales beef short rib (GF)</b> with smoked garlic & swede mash, ale shallots, salted pumpkin seeds & red wine & thyme jus	<b>£17.95</b>
<b>Seasonal market fish (GF)</b> Celeriac, braised leeks, baby new potatoes, sorrel and white wine sauce	<b>£17.95</b>
<b>Roasted chicken supreme (GF)</b> on sherry & sage buttered pappardelle, with roasted beets & a parmesan crisp	<b>£16.95</b>
<b>Pasanda curry (GF option)</b> A mild and aromatic spiced Indian curry, served with chilli & turmeric basmati rice, & coriander and cumin seed flatbread	
Choose: <b>chicken</b>	<b>£14.95</b>
or <b>cauliflower &amp; pea (PB)</b>	<b>£12.95</b>
<b>Beck Hall seasonal pie</b> served with roasted root vegetables, chunky chips and gravy Choose: <b>ham hock &amp; cider</b>	<b>£13.95</b>
or <b>aloo gobi (PB)</b>	<b>£12.95</b>
<b>Hungarian goulash (PB)</b> A rich red wine and smoked paprika base, with meat-free meatballs, white beans, pickled Chantenay carrots and a warm crusty bread roll	<b>£13.95</b>



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## From the grill

### **The Beck Hall burger (GF option)**

**£13.95**

Prime steak mince, Cheddar cheese, wholegrain mustard mayo, gherkin, tomato, baby gem lettuce

### **Moving Mountains burger (PB)**

**£13.95**

All plants - tastes just like the real thing, with wholegrain mustard mayo, gherkin, tomato and baby gem lettuce

*Burgers are served on a lightly toasted baker's bun, with skin-on fries & seasonal slaw*

### **8oz flat iron steak (GF)**

**£18.95**

served with chunky chips, roasted tomato, grilled flat mushroom & blue cheese sauce

## Nibbles & sides

Skin-on fries (PB) (GF)

**£2.95**

Chunky chips (PB) (GF)

**£2.95**

Seasonal vegetables (PB) (GF)

**£2.95**

Seasonal Slaw (PB) (GF)

**£2.50**

Nocellara Olives (PB) (GF)

**£3.50**

Artisan breadbasket with vinaigrette (PB)

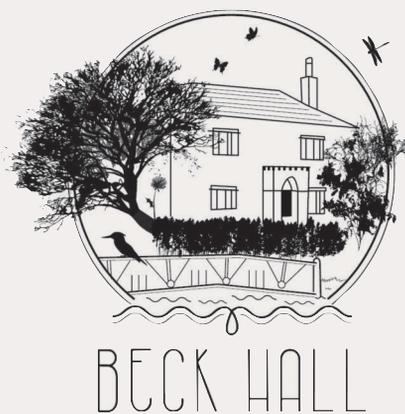
**£2.50**



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## Desserts

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| <b>Sticky toffee pudding (PB)</b><br>with toffee sauce & salted caramel ice cream                                    | <b>£5.95</b> |
| <b>Baileys cheesecake (V)</b><br>served with a chocolate shard & ground honeycomb                                    | <b>£6.95</b> |
| <b>Chocolate pot (V) (GF option)</b><br>salted caramel & chocolate mousse layers, with a cinnamon shortbread biscuit | <b>£6.50</b> |
| <b>Yorkshire cheese board selection (V) (GF option)</b><br>artisan biscuits, cranberry chutney                       | <b>£7.95</b> |
| <b>Trio of luxury ice cream (V) (GF) (PB option)</b>   | <b>£5.50</b> |



## Afternoon tea

SERVED FROM 12-5PM DAILY  
24-HOUR ADVANCE BOOKING REQUIRED

Indulge in a delightful afternoon tea at our streamside restaurant, The Secret Garden.

Enjoy unlimited loose-leaf tea or 100% Arabica fair-trade coffee, chef's selection of fine sandwiches, warm homemade scones with butter, jam and clotted cream, and a selection of indulgent seasonal cakes and desserts.

Gluten-free-, vegetarian- and plant-based options available upon request. Dogs welcome as always.

£15.95 per person, make it bubbly for an extra £5 per person.

Also available as a gift voucher.

