



BECK HALL

## Spring/summer 2022 menu

Head chef Louise Kinsella joined us in 2015 for the restaurant launch and shares our value of feeding people well with all dishes freshly created onsite by Louise and her team. 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 an ever-growing range of excellent 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



## Yorkshire tapas

SERVED UNTIL 4PM DAILY

**3 for £15 or £5.50 each**

**Black olive & grilled artichoke bruschetta (PB)**

Grilled bread topped with olive tapenade & marinated artichoke

**Crispy garlic mushrooms (PB)**

Panko cupped mushrooms served with a wild herb dip

**Miso cod bites or miso 'tofish' bites (PB)**

Lightly-battered seasoned cod or tofu, with a garlic & coriander tartare sauce

**Spicy chicken wings**

Tender, flavoursome chicken wings in a tomato, smoked paprika & olive oil sauce

**Yorkshire cheese selection (V)**

Wensleydale Cheddar, Yellison Goat's Cheese & Yorkshire Fine Fettle cheeses

**Patatas bravas (PB)**

A Spanish tapas classic, fried cubed potatoes in tomato sauce

**BBQ salt beef**

Yorkshire Dales slow-cooked salt beef in a smoky sauce

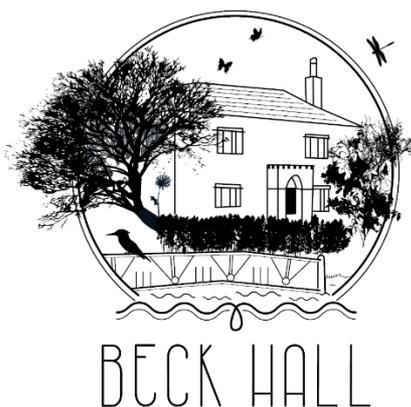
**Charcuterie selection**

Locally sourced cured meats with seasonal favourites from Town End Farm Shop

**Spiced aubergine (PB)**

Roasted aubergine with floral & aromatic spices, layered with tomato

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



## Sandwiches

SERVED UNTIL 4PM DAILY

Add: Soup £4 / Skin-on fries £3 / Chunky chips £3 / Seasonal slaw £2.50

**Avocado & black olive tapenade (PB)** £8.95  
with sundried tomato & rocket

**Warm Bombay potato pakora wrap (PB)** £8.95  
with mango chutney & cucumber raita

**Tender steak & salsa verde** £9.95  
Thinly-sliced rump steak, roasted bell peppers, red onion & green herb sauce

**Lemon & thyme pulled chicken thigh** £9.95  
Flavoursome tender chicken served with dressed rocket leaves

**Yellison goat's cheese & red onion marmalade (V)** £8.95  
A mild, creamy goat's cheese produced just outside Skipton, served warm

**Make any sandwich into a salad** +£2  
Your desired filling with a seasonal selection of dressed salad leaves

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



## À la carte

SERVED FROM 12PM DAILY

### Starters

<b>Seasonal soup (PB)</b> Homemade soup of the day with crusty bread	<b>£6.50</b>
<b>Mushroom &amp; wild garlic pate (PB)</b> with summer truffle, sea-salted Melba toast & mixed leaf salad	<b>£6.95</b>
<b>Mackenzie's smoked trout Scotch egg</b> pickled samphire & watercress salad, & a garlic, lemon & dill dip	<b>£7.95</b>
<b>Handmade Japanese dumplings (V)</b> Steamed vegetable gyozas with edamame beans, chilli, ginger & soy sauce	<b>£7.50</b>
<b>Ballotine of peppered mousseline chicken</b> Sweet pea & broad bean risotto with chive-infused oil	<b>£7.95</b>



## BECK HALL

### Mains

**Slow-cooked Dales salt beef**

**£17.95**

Sweet potato mash, feta cheese, crispy hen's egg, smoky barbecue sauce & rocket puree

**Spinach tortellini (PB)**

**£14.95**

Spinach-filled pasta gems, nutmeg & bean curd in a light English pea & courgette broth

**Seasonal market fish**

**£18.95**

Sprouting broccoli, courgette ribbons, crispy samphire, caper & dill marie-rose sauce

**Lemon pepper chicken supreme**

**£17.95**

Yorkshire chorizo arancini, Provençal summer vegetables & a tangy pepper sauce

**Nariyal South Indian curry (PB)**

**£13.95**

A spiced creamy coconut base with sweet potato and baby corn, topped with an onion bhaji & served with sweet pea rice & a chilli flatbread

**Moroccan spiced aubergine (PB)**

**£13.95**

Vibrant aubergine layered with tomato & sliced potatoes in a creamy white wine sauce, served with rosemary bread & dressed salad

**Fish or 'tofish' (PB) & chips**

**£13.95**

A subtle Asian take on a classic with lightly-battered cod or nori coated tofu, salt & pepper chips, chilli & lime crusted peas, garlic & coriander tartare sauce



BECK HALL

From the grill

**The Beck Hall Moving Mountains® Burger (PB)**

**£13.95**

A succulent plant-based burger that tastes just like the real thing, with wholegrain mustard mayo, gherkin, tomato & baby gem lettuce, served on a lightly-toasted baker's bun, with skin-on fries & seasonal slaw

**8oz Flat iron steak**

**£21.95**

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

**8oz Fillet of beef**

**£27.95**

Herb-crusted tenderloin, crushed baby potatoes, olive salsa verde & garlic butter asparagus

## Nibbles & sides

Skin-on fries (PB)	£3.50
Chunky chips (PB)	£3.50
Seasonal vegetables (PB)	£3.50
Seasonal Slaw (PB)	£3.50
Nocellara Olives (PB)	£3.50
Artisan breadbasket with vinaigrette (PB)	£3.50



## Desserts

- Sticky toffee pudding (PB)** **£6.50**  
with toffee sauce & salted caramel ice cream
- Passion fruit martini cheesecake (V)** **£7.50**  
Vodka-infused cheesecake, white chocolate honeycomb nuggets & vanilla ice cream
- Chocolate teacup (V)** **£6.95**  
Salted caramel & chocolate mousse layers, with strawberries & a shortbread biscuit
- Yorkshire cheese board selection (V)** **£6.95**  
Wensleydale Cheddar, Yellison's Goat's Cheese, Yorkshire Fine Fettle cheese, artisan biscuits & mixed pickle chutney
- Trio of luxury ice cream (V) (PB option)** **£5.95**  
Served with a crispy wafer. Choose 3 from strawberry, honeycomb, vanilla, double chocolate or Northern Bloc plant based vanilla, salted caramel, tiramisu, chocolate and orange blossom



## 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 (kids £9.95), make it bubbly for an extra £4 per person.

Also available as a gift voucher.

## Sunday Roast

Served from 12pm every Sunday until sold out

Seasonal meats and veg served with a fluffy Yorkshire pudding and proper gravy  
gluten-free option available  
£16.95 per person

Plant-based option available  
£15.95

Kids portion  
£9.95