



BECK HALL

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 AO Seafood of Burnley; fresh produce, free-range eggs and local cheese from Skipton's Class One; and meat is sourced from Town End Farm Shop, Airton 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 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 GFO = GLUTEN-FREE OPTION



Yorkshire tapas

SERVED UNTIL 4PM DAILY

3 for £17 or £6 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 haddock bites or miso banana blossom bites (PB)

Lightly-battered seasoned haddock or banana blossom, with a garlic & coriander tartare sauce

Spicy chicken wings (GF)

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

Yorkshire cheese selection (V/GFO)

Yorkshire blue, Yellisons Goat's Cheese & red Leicester cheeses

Patatas bravas (PB/GF)

A Spanish tapas classic, fried cubed potatoes in tomato sauce

Shredded beef in red wine (GF)

Yorkshire Dales slow-cooked shortrib with salted pumpkin seeds

Puy lentils & braised vegetables (PB)

With crispy shallots

Spiced aubergine (PB)

Roasted aubergine with floral & aromatic spices, in a rich tomato sauce

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/GFO) with sundried tomato & rocket | £8.95 |
| Warm Bombay potato pakora wrap (PB) with mango chutney & cucumber raita | £8.95 |
| Steak and Harrogate blue (GFO) Tender thinly-sliced rump steak, Harrogate blue cheese & crispy shallots | £9.95 |
| Sage, onion & apricot pulled chicken thigh (GFO) Flavoursome tender chicken served with dressed rocket leaves | £9.95 |
| Yellison goat's cheese & quince jelly (V/GFO) A mild, creamy goat's cheese produced just outside Skipton, served warm | £8.95 |
| Make any sandwich into a salad (GF) Your desired filling with a seasonal selection of dressed salad leaves | +£2 |

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



À la carte

SERVED FROM 12PM DAILY

Starters

| | |
|--|--------------|
| Seasonal soup (PB/GFO) Soup of the day, served with crusty bread | £6.50 |
| Truffle wild mushrooms (PB/GFO) on a garlic and herb-toasted ciabatta | £6.95 |
| Smoked salmon Scotch egg watercress & tomato salad, lemon dill dip | £7.95 |
| Brioche crumbed brie bites (V) With glazed blackberries, watercress salad & cranberry puree | £6.95 |
| Sticky vegan 'ribs' (PB) Chef's seitan 'ribs' in a sweet and spicy sauce, with sesame & spring onion | £7.95 |



BECK HALL

Mains

Slow-cooked Dales short rib (GFO)

£17.95

Served with sweet potato wedges, crisp ale shallots, sea salted pumpkin seeds and a red wine jus

Seasonal market fish (GFO)

£18.95

with celeriac, braised leeks, baby new potatoes, dill and white wine sauce

Roasted chicken & sage supreme (GFO)

£17.95

with puy lentils, shredded sprouts, black pudding bon bon, glazed baked carrots, and sherry sauce

Pasanda curry topped with flaked almonds (PB/GFO)

£13.95

A mild aromatic Indian curry with winter squash and chickpeas, topped with an onion bhaji & served with cumin-spiced rice & a chilli flatbread

Stroganoff pudding (PB)

£15.95

A rich, smoky chestnut mushroom & red wine stroganoff encased in steamed suet pastry, served with winter greens, pickled beets and truffle mashed potatoes

Moroccan spiced aubergine (PB)

£13.95

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

Fish or Banana Blossom (PB) & chips (GFO)

£15.95

A subtle Asian take on a classic with lightly-battered haddock or banana blossom, 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 & celeriac remoulade

10oz Sirloin steak (GF)

£21.95

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

10oz Butcher's pork chop

£19.95

with creamed leeks, celeriac fondant, honey-roasted apple and wholegrain mustard sauce

Nibbles & sides

| | |
|---|-------|
| Skin-on fries (PB/GF) | £3.50 |
| Chunky chips (PB/GF) | £3.50 |
| Seasonal vegetables (PB/GF) | £3.50 |
| Celeriac remoulade (PB/GF) | £2.50 |
| Nocellara olives (PB/GF) | £3.50 |
| Artisan breadbasket with vinaigrette (PB) | £3.50 |
| Battered onion rings with garlic dip (V) | £3.95 |



Desserts

- Spiced treacle pudding (PB)** **£6.50**
with toffee apple and Northern Bloc vanilla ice cream
- Baileys cheesecake (V)** **£7.50**
served with a chocolate shard & ground honeycomb
- Chocolate teacup (V/GFO)** **£6.95**
salted caramel & chocolate mousse layers, with a cinnamon shortbread biscuit
- Yorkshire cheese board selection (V/GFO)** **£6.95**
Yorkshire blue, Yellison's Goat's Cheese, red Leicester, artisan biscuits & chef's quince jelly
- Trio of luxury ice cream (V/GFO) (PB option)** **£5.95**
Served with a crispy wafer. Choose three 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 £5 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