



# 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.

### 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

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 local butcher Jacksons of Cracoe.

We're also committed to offering an ever-growing range of excellent plant-based options.



## Sandwiches

SERVED 12pm-4pm DAILY

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

<b>Avocado &amp; black olive tapenade baguette (PB/GFO)</b> with sundried tomato & rocket	<b>£9.50</b>
<b>Warm Bombay potato pakora wrap (PB)</b> with mango chutney & cucumber raita	<b>£9.50</b>
<b>Steak, onion &amp; gravy baguette (GFO)</b> Buttered rump steak, caramelised onions, proper gravy dipping pot	<b>£11.95</b>
<b>Pumpkin-seed pesto chicken baguette (GFO)</b> Rocket, sundried tomatoes	<b>£11.95</b>
<b>Vegan pumpkin seed pesto chicken baguette (PB/GFO)</b> Rocket, sundried tomatoes	<b>£11.95</b>
<b>Cream cheese &amp; carrot lox bagel (PB, GFO)</b> Cucumber, dill, capers, red onion	<b>£9.50</b>
<b>Chickpea 'chuna' &amp; lemon mayonnaise baguette (PB/GFO)</b> Babygem, cucumber, tomato, black olives, basil	<b>£9.50</b>
<b><i>Make any sandwich into a salad (GF)</i></b> <i>Your desired filling with a seasonal selection of dressed salad leaves</i>	<b><i>+£2</i></b>



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## Bowls of goodness

SERVED 12pm-4pm DAILY

<b>Dhal bread bowl (PB/GFO)</b>	<b>£11.95</b>
Warmly-spiced lentils, wilted baby spinach, served in a bread bowl	
<b>Basil &amp; pumpkin seed pesto pappardelle (PB)</b>	<b>£12.95</b>
Rocket, baby tomatoes, toasted pumpkin seeds	
<b>Chickpea 'chuna' baked potato (GF)</b>	<b>£11.95</b>
Buttered baked potato, iceberg, black olives, green onions	

## Wholesome classics

<b>Fish <u>or</u> Banana Blossom (PB) &amp; chips (GFO)</b>	<b>£15.95</b>
A subtle Asian take on a classic with lightly-battered haddock <u>or</u> banana blossom, salt & pepper chips, chilli & lime crusted peas, garlic & coriander tartare sauce	
<b>The Beck Hall Moving Mountains® Burger (PB)</b>	<b>£13.95</b>
Moving Mountains burger, wholegrain mustard mayonnaise, sauerkraut, tomato, dill pickle, lightly-toasted pretzel bun, skin-on fries	
<i>+ smoked applewood cheese</i>	<b>£2.00</b>
<b>The MFC Burger (PB)</b>	<b>£14.50</b>
Malham fried 'chicken', avocado, tomato, red onion & iceberg lettuce, lightly-toasted sourdough bun, skin-on fries	
<b>10oz Sirloin steak (GF)</b>	<b>£23.95</b>
Chunky chips, roasted tomato, grilled flat mushroom & peppercorn sauce	
<b>Basil &amp; pumpkin seed pesto pappardelle (PB)</b>	<b>£12.95</b>
Rocket, baby tomatoes, toasted pumpkin seeds	



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## À la carte

SERVED FROM 6pm-9pm DAILY

### Starters

<b>Seasonal soup (PB/GFO)</b> Soup of the day, served with crusty bread	<b>£6.95</b>
<b>Truffle wild mushrooms (PB/GFO)</b> on a garlic and herb-toasted ciabatta	<b>£7.50</b>
<b>Smoked salmon Scotch egg</b> watercress & tomato salad, lemon dill dip	<b>£8.50</b>
<b>Seaside cocktail (PB)</b> Plant shrimp, cured carrot, babygem, avocado, cucumber, dill, marie-rose	<b>£7.95</b>
<b>Spiced potato and sweet pea samosas (PB)</b> served with mint coconut yoghurt and a chilli cucumber and red onion salad	<b>£7.50</b>
<b>Tamarind treacle-glazed baby back 'ribs' (PB)</b> Handmade seitan, spiced crème fraiche, chives, sesame	<b>£7.95</b>
<b>Lebanese caprese (PB/GF)</b> Whipped tahini, black olives, red onion, basil pesto, puffed chickpeas	<b>£7.50</b>



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## Mains

- Slow-cooked seitan shortrib (PB) or beef short rib (GFO)** **£17.95**  
Warmly-spiced beef short rib, hassleback sweet potato, charred corn, sour cream, crisp shallots, salted pumpkin seeds, shallot jus
- Seasonal market fish (GFO)** **£18.95**  
with celeriac, braised leeks, baby new potatoes, dill and white wine sauce
- Ginger udon (PB)** **15.95**  
Japanese fried, noodles, sugarsnap peas, red onion, coriander, pickled ginger, black & white sesame  
*Choose: vegan chicken or chicken*
- Herbed seitan ballotine or chicken supreme** **£17.95**  
Crispy polenta, roasted red pepper puree, buttered greens
- 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
- White bean cacciatore (PB/GFO)** **£14.95**  
Mixed white beans, capers, black olives, tomato ragu, whipped tahini drizzle, puffed chickpeas, garlic ciabatta
- Banana Blossom or Fish (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



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## Wholesome classics

**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

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

**£13.95**

Moving Mountains burger, wholegrain mustard mayonnaise, sauerkraut, tomato, dill pickle, lightly-toasted pretzel bun, skin-on fries

*+ smoked applewood cheese*

**£2.00**

**The MFC Burger (PB)**

**£14.50**

Malham fried 'chicken', avocado, tomato, red onion & iceberg lettuce, lightly-toasted sourdough bun, skin-on fries

**10oz Sirloin steak (GF)**

**£23.95**

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

**Basil & pumpkin seed pesto pappardelle (PB)**

**£12.95**

Rocket, baby tomatoes, toasted pumpkin seeds

## Nibbles & sides

Garlic ciabatta bread (PB)

£3.75

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)

£3.90



## Desserts

<b>Sticky toffee pudding (PB)</b>	<b>£7.50</b>
Miso butterscotch sauce, Northern Bloc vanilla ice cream	
<b>Lemon chia cheesecake (PB)</b>	<b>£7.95</b>
Gingernut base, lemon curd, candied lemon & rosemary	
<b>Chocolate pot (PB/GFO)</b>	<b>£7.50</b>
Chocolate ganache, caramel, hazelnut chocolate soil, berry compote	
<b>Pomegranate &amp; rose mess (PB/ GF)</b>	<b>£7.95</b>
Vanilla meringue, rose & cardamom cream, seasonal fruit, pistachio brittle	
<b>Yorkshire cheese board selection (V/GFO)</b>	<b>£7.50</b>
Yorkshire blue, Yellison's Goat's Cheese, red Leicester, artisan biscuits, red onion marmalade	
<b>Trio of luxury ice cream (V/GFO) (PB option)</b>	<b>£6.50</b>
Served with a crispy wafer. Choose three from strawberry, honeycomb, vanilla, double chocolate or Northern Bloc plant-based vanilla, salted caramel, rhubarb & raspberry, chocolate and orange blossom	



## Afternoon tea

SERVED FROM 12-4PM 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.

£16.95 per person (kids £10.95), 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

Stuffed seitan roast or meat roast, plant-based or non-plant-based Yorkshire puds, roasties, seasonal vegetables, proper gravy

Gluten-free option available

£16.95 per person

Kids portion  
£9.95