

BRAMHAM

INTERNATIONAL HORSE TRIALS

BREAKFAST MENU

SERVED 7am - 11am

**From the kitchen, order at the counter,
collect from the pick up point with your buzzer.**

Yorkshire Breakfast - £12.50

Thick cut bacon, butchers' sausage, Doreen's black pudding, grilled plum tomato, portobello mushroom and free-range egg your way

Yorkshire Breakfast - £12.50

Herby vegan sausage, hash brown, grilled plum tomato, portobello mushroom and free-range egg your way 'v'

Eggs Benedict - £12.00

2 Bacon, 2 poached eggs, hollandaise sauce on English muffin

Eggs Royal - £12.00

Oak smoked salmon, 2 poached eggs, hollandaise Sauce on English muffin

Eggs Florentine - £10.00

Wilted baby spinach, 2 poached eggs, Hollandaise sauce on Balterszens Sourdough toast 'v'

Smashed Avo -£- £11.00

2 poached eggs, fresh smashed avocado on Balterszens sourdough toast 'v'

From the counter

Breakfast Baps - £7.00

Thick cut bacon, butchers sausage or vegan sausage
+ egg £1.00

Sausage & egg muffins - £7.00

Sausage, fried egg and cheese

Smoked Salmon & cream cheese bagel - £8.00

Fresh Fruit & Natural Yoghurt - £6.00 'v'

Overnight oats with berries and natural yoghurt £6 'v'

Protein pots, spinach & free range soft boiled egg £5 'v'

Bakers' basket - Selection of Fresh Pastries - £4.50 'v'

Glass of Freshly squeezed Orange Juice - £4.00 've'

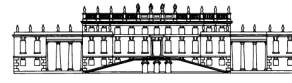
EST **HFD** 2010

HARROGATE FOOD & DRINK CO.

Please don't hesitate to speak to a member of staff if you have any special dietary needs or allergies.

Most dishes can be modified to suit with gluten free and vegan options.

The members tent is under concession to www.hgfd.co.uk



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Lunch

Served from 11:30

To share (serves two)

The dales field & deli board – £26.00

Yorkshire charcuterie, smoked & cured whitby fish, farmhouse cheeses (wensleydale, Yorkshire blue), pickles, chutneys, rustic breads (gf crackers on request).

Garden platter – £22.00

grilled seasonal vegetables, marinated beets, heritage tomatoes, whipped vegan feta, beetroot hummus, gluten-free flatbread. 'v' 'gf'

From the counter

Kirby Malzeard reared roast sirloin of beef & Yorkshire pudding – £22.00

Rich roast gravy, buttered greens, roast potatoes.

Spring leg of lamb, carved to order with a redcurrant glaze - £22.00

Rich roast gravy, buttered greens, roast potatoes.

Slow roasted daube of beef, leek mash and Theakston's beer gravy - £19.00

Yorkshire reared chicken breast wrapped in bacon - £19.00

Served with a white wine velouté sauce with fresh chives and seasonal vegetables

Members curry - £18.00

Beef rendang, naan, pilau rice, cucumber-mint raita

G/f naan/roti available.

Members curry - £18.00

Coconut & lentil, naan, pilau rice, cucumber-mint raita

G/f naan/roti available.

Sides

Fries (vg, gf) £5.00

Jersey royals with herb butter (v, gf) £6.50

Dressed leaf salad (vg, gf) £5.00

Charred tenderstem (v, gf) £6.00

Something sweet

Lemon polenta cake (v, gf, nf) £7.50

Yorkshire rhubarb & custard trifle (v, nf) £7.50

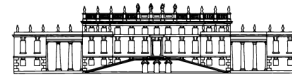


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Lunch - A la carte

**From the kitchen, order at the counter,
collect from the pick up point with your buzzer.**

**Seasonal dishes showcasing the very best of Yorkshire produce, changing regularly to
reflect what's fresh, local, and at its peak.**

Kirby Malzeard reared fillet steak - £32.50

Prime ripon reared beef fillet steak, cooked to your liking and served with classic sides and a brandy and mushroom sauce.

Fountains Abbey venison sausage & mash - £16.00

Venison sausage made with locally sourced fountains abbey venison, served on buttery yorkshire mash with proper onion gravy.

Grilled Whitby haddock (gf, nf) - £17.50

jersey royals, minted peas, tartare dressing, lemon.

Fish & chips - £18.50

Theakstons beer battered Whitby haddock with hand cut chips. Minted peas and home made tartare sauce

Roast fresh fillet of salmon with hollandaise sauce 'gf, nf' - £19.00

jersey royals, minted peas

Burger (nf) - £17.50 (maybe just call it a burger?)

Aged yorkshire beef, confit onion, relish, brioche bun, crisp leaf, french fries.

Moving mountains plant burger (nf) - £17.50

Confit onion, relish, brioche bun, crisp leaf, french fries.

Whitby mussels - £15.00

Fresh whitby-landed mussels, steamed simply to let the coast speak for itself – served in a rich, warming broth with proper crusty bread for mopping up.

Yorkshire dressed crab £15.00

Sweet, hand-picked crab from the yorkshire coast, served dressed in the traditional way with fresh lemon, cracked black pepper, and homemade accompaniments.

Parmesan & truffle risotto (v, gf, nf) – £16.00

market greens, basil oil.

Something sweet

mango-passionfruit cheesecake, coconut sorbet (vg, nf) £8.00

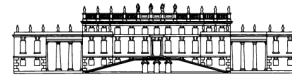
White chocolate brownie & vanilla ice cream (v, nf) £7.50

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Afternoon Tea

Served from 15:00 each day

Pre bookings www.bramham-horse.co.uk/tea

Members' Afternoon Tea (nf) – £27.50 per person

A tiered selection for one or two to share.

Savoury

Yorkshire sausage roll

Beef Fillet Yorkshire Pudding

A selection of Finger Sandwiches from below.

Coronation chicken • Oak-smoked salmon & lemon • Free-range egg mayo & cress (v) • Yorkshire ham & grain mustard • Cucumber & mint yoghurt (v) • Coronation chickpea 've' (GF bread available.)

Sweet treats

Warm freshly made scone with Stamford farm clotted cream and Bracken Hill jam

Pink champagne panna cotta

Strawberry cupcakes

Dulce de leche carrot cake

All served with unlimited Yorkshire tea or Barista coffee.

CHAMPAGNE POL ROGER

Champagne Pol Roger Afternoon Tea (nf) – £39.50 per person
Includes our full afternoon tea plus a chilled glass of Pol Roger Champagne.

Rosé afternoon tea - £34.50

Includes our full afternoon tea plus a glass of Rosé

Additional Glasses of Pol Roger Champagne £16.00

Additional Glasses of Rose - £9.50



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