



Starters



Soup of the Day  
Warm mini baker's loaf

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Casino Eggs  

Boiled egg with a mustard, egg yolk & sour cream stuffed centre on a bed of vegetable & mayonnaise salad

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Onion Bhaji  

Lime pickle, mango chutney & salad

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Smoked Salmon Pâté 

Beetroot jus, cucumber ribbons, radish & a mini loaf

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Ham Hock & Confit Duck Terrine 

Piccalilli & bitter leaf

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Twice Baked Harrogate Blue Soufflé 

Walnut & apple salad

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Crispy Confit Duck Salad


Spring onions, mixed leaf, cucumber, pine kernels & a hoisin & honey dressing

Mains

Hand Battered Haddock & Chips

Mushy peas, tartar sauce, lemon wedge

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Home-Made 7oz Burger 

Brioche bun, gherkins, tomato, baby gem lettuce, Monterrey Jack cheese, smoked streaky bacon, home-made coleslaw, tomato relish, caramelised onions, hand cut chips & salad

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Sweet Potato, Chickpea & Red Pepper Burger  

Brioche bun, gherkins, tomato, baby gem lettuce, home-made BBQ sauce, tomato relish, hand cut chips & salad

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Chicken Cordon Bleu

Hasselback new potatoes, wilted spinach, Dijon & cream sauce

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Hand Battered Artichoke  

Mild spiced tomato relish, asparagus, goat's cheese & bitter leaf

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Pork Belly & Black Pudding 

Dijon mash, apple & cider sauce

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Hake Fillet 

Hasselback new potatoes, samphire & sauce de Provençal

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Crispy Confit Duck Salad

Spring onions, mixed leaf, cucumber, pine kernels & a hoisin & honey dressing

Sides £2.75

Hand Cut Chips

Sweet Potato Fries

Onion Rings

Bitter Leaf Salad With French Dressing

Mediterranean Roasted Vegetables

Vegetable Medley

Creamy Mashed Potatoes

Apple Cider Sauce

Dijon & Cream Sauce

Sauce De Provençal

Coleslaw - £1.50

Tomato Relish - £1.50

3 Courses
£22.95 Per Person

2 Courses
£17.45 Per Person

Due to all of our food being freshly prepared and cooked to order, some of our popular dishes may be subject to stock availability.

Please note a 10% discretionary service charge will be added to your bill.



Please Note: the Kimberley Hotel is not a gluten or nut-free environment. If you suffer from a food allergy or intolerance, please let your server know prior to placing your order. We have a full Allergy Information sheet covering the most common allergens as well as our menu suitability for vegetarians or vegans available for your perusal. We have prepared this list of menu options based upon the most current ingredient information from our food suppliers and their stated absence of allergens within these items.

Please be aware that during normal kitchen operations involving shared cooking and prep areas, including common fryer oil and/or cross contamination due to human error, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu offering is completely free from allergens.