

Drinks

Wine

by the glass

White	125ml	175ml	1/2 Litre
Sauvignon Blanc, France	£4	£5.75	£16
Sauvignon Blanc, New Zealand	£5	£6.75	£19
Pinot Grigio, Italy	£4	£5.75	£16
Chablis, France	£7	£9.75	£24
Chardonnay, USA	£5	£6.75	£19

Red

Malbec, Argentina	£5	£7	£19
Cabernet Sauvignon, France	£4.25	£6	£16
Merlot Reserve, Chile	£5.5	£7.5	£20
Pinot Noir, New Zealand	£6.3	£8.6	£24
Pigeoulet des Brunier, France	£5.5	£7.5	£21

Rosé

Zinfandel Rosé, California	£4	£5.75	£16
Grand Cuvee Rosé, France	£5	£6.75	£19

Sparkling Wine & Champagne

by the glass

Prosecco Il Fresco D.O.C	£6
Il Fresco Rosado	£6.5
Gardet Brut Traditional NV	£9
Gardet Brut Rosé NV	£9.5

Cocktails

Lemon Fizz	£8	Bramble	£9.5
Raspberry Mojito	£8	Dark & Stormy	£8
Pornstar Martini	£9.5	Rossini	£9
Strawberry Daiquiri	£8	Cosmopolitan	£8
Espresso Martini	£11	Bloody Mary	£8

Beers & Ciders

	1/2 Pt	Pt
Amstel Draught	£2	£4
Moretti Draught	£2.5	£4.8
Theakstons Best Bitter Draught	£2	£4
Guinness Surger		£4.7
Black Sheep Ale		£4.25
Old Mout Cider		£4.8
Bulmers Cider		£4.2

Ask us about our

Full Gin & Wine Menus

The Acklam Hall Menu

Available from 12-3pm / 4-9pm

Appetisers

All £3.5

Salt Crusted Sourdough Salted Butter	Artisan Breads Balsamic & Olive Oil	Marinated Olives Rosemary, Chilli & Lemon	Homemade Hummus Sourdough Crisps
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Starters & Small Plates

Fresh Soup of the Day Salt Crusted Sourdough	£6	Twice Baked Cheese Soufflé Spinach, Parmesan Cream	£9	North Sea Fishcake Hot Tartare Sauce	£9 / £12
Roasted Shallot Tarte Tatin Compressed Pear & Pickled Walnuts	£9	King Scallops Caramelised Cauliflower Purée, Black Pudding with Apple & Pancetta Vinaigrette	£12	Crab Linguine Brown Crab Bisque, North Sea White Crab & Sea Vegetables	£9 / £12
Game Terrine Winter Truffle, Celeriac Remoulade & Rye Bread	£8	Classic Prawn Cocktail Greenland Prawns with Marie Rose Sauce, Gem Lettuce, Marinated Tomato, Cucumber & Granary Bread	£9	Roast Pumpkin Risotto Toasted Pumpkin Seeds, Spinach & Parmesan	£9 / £12
Roast Pigeon Liver Parfait, Pickled Mushrooms, Red Wine Jus	£9			Pappardelle Bolognese Slow Cooked Shin of Beef, Rich Bolognese Sauce with Fresh Pasta	£9 / £12

The Main Event

Wild Mushroom & Artichoke Cannelloni Sautéed Wild Mushrooms, Artichoke Crisps, Garden Herbs	£14	Duo of Neasham Beef Pan Seared Fillet, Braised Cheek, Scorched Onion Purée & Winter Vegetables	£26	Roast Halibut Caramelised Cauliflower Purée, Roast Potatoes, Sea Vegetables & Clam Velouté	£23
Confit Belly Pork Scotch Egg, Pomme Purée, Squash Purée, Cavolo Nero & Cider Reduction	£18	Yorkshire Venison Roast Venison Rack, Compressed Shoulder, Dauphinoise Potatoes, Red Cabbage, Glazed Parsnips	£24	Spiced Monkfish Curry Red Pepper Dahl, Bhajis, Coriander Yoghurt & Homemade Flatbreads	£21
Chicken Wellington Artichoke Purée, Glazed Winter Vegetables & Madeira Jus	£20	Chicken Béarnaise Roast Herb Chicken, Béarnaise Sauce, Salad & Fries	£16	North Sea Fish Pie Garden Peas, Brown Crab Bisque, topped with Creamy Mash	£16

Old School

The Hustler Steak Burger Streaky Bacon, Harrogate Blue Cheese in a Brioche Bun with French Fries & House Salad	Acklam Hall 'Parmesan' Herb Crumbed Chicken Breast topped with Bechamel Sauce & Cheddar with Sweet Potato Fries	Fish & Chips Beer Battered Whitby Haddock Triple Cooked Chips, Mushy Peas & Tartare Sauce	Steak & Kidney Pudding Steamed Suet Pudding with Pomme Purée, Buttered Leeks & Gravy
£14	£16	£14	£14

The Grill

Onshore	Offshore	Market Price
Lamb Cutlets Marinated in Rosemary served with Roast Potatoes, Provençal Vegetables & Mint Jus	Market Fish of the Day Fresh local Fish of the Day with Chef's Garnish	
8oz Fillet Steak Triple Cooked Chips Onion Rings, Mushroom, Confit Tomato & Watercress	Sea Bass Cooked Over Coals Sauté Potatoes, Braised Fennel, Olives, Sun Blushed Tomato Pesto	£17
10oz Ribeye Steak Triple Cooked Chips Onion Rings, Mushroom, Confit Tomato & Watercress	Chargrilled Tiger Prawns Giant Prawns cooked in Chilli & Garlic with Mixed Salad & Chunky Chips	£20
Sauces Au Poivré ~ Béarnaise ~ Blue Cheese	Add Garlic Tiger Prawns to your Steak 1 for £4 ~ 2 for £7.5 ~ 3 for £11	

Sides

All £3.5

House Salad	French Fries	Creamed Leeks
Rocket & Parmesan Salad	Triple Cooked Chunky Chips	Roast Root Vegetables
Dauphinoise Potatoes	Sweet Potato Fries with Truffle	Spiced Red Cabbage

Salads

Tuna Salade Niçoise Green Beans, Soft Boiled Egg, Olives, Marinated Tomatoes, Potato & Anchovies	£10
Greek Salad Gem Lettuce, Feta Cheese, Tomatoes, Peppers, Red Onion, Cucumber & Olives	£8
Caesar Salad Gem Lettuce, Streaky Bacon, Anchovies, Croutons, Marinated Tomatoes & Parmesan Add Chicken (£1) Or Smoked Salmon (£2)	£9
Mediterranean Vegetable Mixed Leaf, Roast Vegetables, Goats Cheese & Basil Pesto	£8

Sandwiches

Sandwiches available until 5.30pm

Posh Fish Finger Sandwich Cucumber & Dill Relish	£10
Grilled Mediterranean Vegetables Rocket Leaves, Goats Cheese, Basil Pesto	£8
Cajun Spiced Chicken Roasted Vegetables, Sour Cream & Chive	£9
Roast Sandwich of the Day House Garnish, Skinny Fries	£11
Prawn Marie Rose Tomato, Cucumber, Baby Gem Lettuce	£8
The Brierley Club Chicken Breast, Streaky Bacon, Beef Tomatoes, Herb Mayonnaise, Baby Gem Lettuce	£11

Dessert

Chocolate Soufflé Peanut Brittle, Nougat, Caramel Ice Cream	£7
Chocolate Fudge Cake Salted Caramel, Chocolate Sauce, Pistachio Ice Cream	£7
Apple Crumble Tart Blackberry Ice Cream	£7
Lemon Meringue Pie Lime Sorbet	£7
Sticky Toffee Pudding Caramel Sauce, Vanilla Ice Cream	£7
Cinnamon & Rum Crème Brûlée Shortbread, Rum & Raisin Ice Cream	£7
Ice Cream & Sorbets	£6
Cheeseboard British & European Cheeses served with Celery, Grapes, Chutney & Biscuits	£9

Market Menu

Available from

Midweek 12 - 3pm, 4 - 9pm

Fri & Sat 12 - 3pm, 4 - 6:45pm

2 Courses - £17 | 3 Courses - £20

Please ask your server to see this week's menu