

• S T O R M •
RESTAURANT & BAR

at grants hotel

Swan Road • Harrogate • HG1 2SS

Telephone: 01423 560666 • Fax: 01423 502550

Email: info@grantshotel-harrogate.com

www.stormharrogate.co.uk

www.grantshotel-harrogate.com

• S T O R M •
RESTAURANT & BAR

bar & terrace

Sandwiches – all served on white or granary

Honey roast York ham, course grain mustard
Roast beef, horseradish, watercress
Free range egg mayo, cress
Bleikers smoked salmon, cream cheese
Pink prawns, Marie rose sauce
Tuna, spring onion, mayo
Mature cheddar and tomato

Open sandwiches

Grants open chicken club
Pan fried dry aged steak & mushroom, onion jam, grain mustard mayo
Crab, avocado, mango, creamed truffle dressing
Bleikers smoked salmon, cucumber noodles, cream cheese
Marmalade glazed gammon, pineapple, fried free range egg
Yorkshire blue, watercress, roast roots, honey & thyme
Free range egg any style with bacon or sausage on toasted granary

Something light

Smooth duck liver & juniper parfait, plum chutney, warm brioche
Welsh rarebit
Posh shellfish cocktail
Rock oysters- vinegar & shallots **or** grilled chorizo
River exe mussels - marinier **or** dark ale, Yorkshire blue & pancetta
Bleikers signature smoked salmon, simply with lemon, pickles & brown bread
Smoked haddock fish cake, poached free range egg, grain mustard cream

Tapas

Plate of Yorkshire style tapas to share (please just ask for today's choice)

Favourites

MSC approved sustainable “fish & chips”, minted pea puree, homemade tartar sauce
Storm luxury fish pie
Murray's special sausages, bubble & squeak cake, poached duck egg, warm Worcester sauce dressing
Bleikers smoked salmon, scrambled eggs, warm toast
Yorkshire game casserole, herb dumplings
Free range chicken cooked coq au vin, smooth mash
Whitby smoked haddock, Yorkshire greens, poached free range egg, brioche, Ryedale cheese sauce
Yorkshire ploughman's board

Dry Aged Steaks

Fillet, rib eye, sirloin
served with chips garnished with watercress salad
sauce choice of peppercorn, béarnaise or café de Paris mayo

Side dishes

Carrots with tarragon, orange curd glazed
Winter parsnips, Yorkshire blue, grain mustard
Wilted Yorkshire greens
New potatoes, mint vinaigrette
Chips, Maldon sea salt
Mixed salad/green herb salad
Roasted winter roots, honey & thyme
Onion rings
Spinach; steamed, buttered or creamed

Puddings

Apple tarte tatin, Wensleydale cheese ice cream,
Yorkshire triangle rhubarb & gingerbread trifle
Slicky toffee pudding, peanut butter ice cream, blow torched bananas
Grandmas Murrays rice pudding, macerated winter fruits
Plate of English tarts (egg custard, bakewell, treacle)
Seasonal fruit plate, pineapple sorbet, red basil

Ice creams & sorbets

Ice creams: vanilla, strawberry, chocolate, pistachio
Sorbets: lemon, pear, blackcurrant

Cheese and Savouries

Yorkshire blue, Katy's lavender, Yorkshire mature, old peculiar, King Richard the 3rd, with chutney, biscuits, grapes
Welsh rarebit