



## Lunch Menu

~ Served 12-2.30pm Monday-Friday ~ 12-4pm Saturdays ~

### Soup

Chef's Homemade Soup of the Day, Crunchy Croutons, Crusty Bread Roll

### Sandwiches

Filey Bay Crab, Citrus Crème Fraiche

Yorkshire Fountains Gold Cheese and Orchard Apple Chutney

Egg Mayonnaise and Wild Rocket

Sugar Baked Yorkshire Ham, Grain Mustard Mayonnaise

Roast Topside of Beef, Horseradish Sauce, Herb Leaf

Atlantic Prawns, Marie Rose Sauce, Baby Gem

Poached Salmon, Lemon Mayonnaise, Watercress

*Served in White or Brown Bread with Salad Garnish and Potato Crisps  
Sandwiches can also be made as a "Light Salad" option*

### Entree

Beer Battered Haddock, Garden Peas, Homemade Tartare Sauce, Rustic Chips

6oz Beef Burger, Fountains Gold Cheese, Tomato, Little Gem  
Toasted Brioche Bun, Tomato Chutney, Rustic Chips

Lightly Grilled Pave of Salmon, Tender Stem Broccoli, Sauce Vierge, Parmentier Potatoes

Crispy Bacon, Chicken, Avocado, Wild Rocket Salad, Whole Grain Honey Mustard Dressing

Homemade Breaded Fishcakes, Dressed Salad, Tartar Sauce and Rustic Fries

Penne Pasta with Asparagus Spears, Sun-dried Tomatoes, Roast Garlic Oil, Wild Rocket and Parmesan Shavings

Filey Bay Dressed Crab, Spring Salad, Buttered Potatoes

### Side Orders

Garden Salad | Rustic Chips | Sweet Potato Chips

### Sweets

Zesty Lemon Cheesecake

Dark Chocolate Mousse, Oat Biscuit

Two Scoops of a Selection of Yorvale Ice Cream or Sorbet, served with Café Curl

Some food items may change due to seasonality  
We are committed to sourcing local produce whenever possible. Our meat is from Adrian Colling, our poultry from T. Soanes & Son of Middleton on Wolds,  
and our seafood from H.G. Lovitt Fish and Shellfish Merchant of Filey  
Information about Allergenic Ingredients in our listed Menu Options can be obtained by request from any member of the Hotel Staff.  
We make every effort to avoid the use of genetically modified ingredients. Dishes may include nuts which can cause anaphylactic shock.