

ESPRESSO BAR SUNDAY MENU

FROM THE GRILL	<u>The Espresso Bar Breakfast</u> - Lishman's sausage, black pudding and Roasted mushrooms with tomato and fried duck egg	9.50
	Crisp bacon and fried duck egg	7.00
	Mini bacon and tomato rolls	4.50
	Lishman's sausage slow roasted onion baguette	6.00
	Grilled tuna with chermoula and cherry tomato and red onion salad	9.50
	Roast tomato and mushroom brushetta	6.00
	Smoked salmon bagel with honey and tarragon cream cheese	8.50
SANDWICHES	Roast chicken with mango and coriander mayo	8.50
	Salt beef with pickled beetroot and sultana relish	7.50
	Inverawe smoked salmon open sandwich with honey and tarragon cream cheese	8.50
	Wensleydale cheese with local rhubarb relish	8.00
	Roasted red onion, courgette, aubergine, tomato with artichoke and pine nut dressing	7.50
	Warm bagel with smoked salmon and horseradish cream cheese	8.50
	<i>Served on either wholemeal, country white, multigrain bap or white baguette</i>	

A discretionary service charge of 10% will be added to your bill
Should you have an allergy please inform your waiter

ILLY COFFEES & CHOCOLATE		JUMBO	REG
	Cappuccino	2.85	2.35
	Espresso	2.00	1.60
	Ristretto (double strength)		1.60
	Latte	2.85	2.35
	Filter	2.50	2.00
	Americano	2.85	2.35
	Mochaccino	3.25	2.75
	Mocha or iced Mocha	3.45	2.95
	Iced coffee or tea	3.00	2.50
	Real Valrhona hot chocolate or Iced chocolate		3.25
	Soya milk is available on request extra cost 20p		
TOPPINGS & FLAVOURS	Whipped cream, marshmallows, real chocolate shavings		0.30
	Vanilla, caramel, cinnamon, almond, hazelnut and ginger		0.30
HN TEAS TAYLORS OF HARROGATE TEA	English breakfast, Earl Grey, Assam, Darjeeling, Camomile,		2.20
	Green tea with jasmine, Yorkshire Gold Tea, Peppermint		2.50
	Blackberry and elderflower or Raspberry and vanilla		
CAKES & PASTRIES	French pastries: Pain au chocolat, Apricot Danish.		2.50
	All butter croissant served with rosebud preserve and Normandy butter		2.80
	Homemade fruit scone served with rosebud preserves and fresh cream		3.65
	Lemon cupcake with a lemon curd topping		4.00
	Marmalade cake with cream topping		4.50
	Yorkshire rhubarb shortcake		4.00
	Gluten free banana and walnut cake		4.00
	ESPRESSO BAR CLASSICS		
	New York vanilla cheesecake		5.00
	Chocolate coffee mocha brownie		5.00
	WORLD FAMOUS SHARROW BAY STICKY TOFFEE PUDDING		5.00
	<i>Available in the Foodmarket on the 4th floor.</i>		
	<i>Cakes that are made on the premises are made with Yorkshire organic flour and free-range eggs</i>		
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SMOOTHIES	Rhubarb smoothie <i>Strawberry, vanilla and rhubarb</i>	3.95
	Apple and oats smoothie <i>Banana, apple, honey and oats</i>	3.95
	Mango smoothie <i>Pineapple, mango and lime</i>	3.95
WINTER WARMERS	Steaming Snowman <i>A warm milky drink with Baileys Irish cream topped with whipped cream and chocolate</i>	6.95
	HN Hotty <i>Lemon liqueur and honey vodka with flavours from cloves, star anise and lemon topped with hot water, served with crystal sugar to sweeten to your taste.</i>	6.95
ESPRESSO BAR COOLERS	Citrus twister <i>Freshly squeezed lemon and lime juice, sugar, topped with lemonade</i>	3.75
	Fashionista <i>Flavours from mint, apple and lime with a bit of a twist of fizz</i>	3.75
	Bootylicious <i>Passion fruit, orange and pineapple</i>	3.75
	Northern Lights <i>Blueberry, pear, ginger and rose syrup.</i>	3.75
JUICES & SOFT DRINKS	Freshly squeezed orange juice	3.00
	Peach or Pear nectar	2.50
	Cranberry, Grapefruit, Pineapple or Apple	2.25
	Firefly wake-up, peach and green tea	2.50
	Fentimans dandelion and burdock or Fentimans traditional lemonade	2.50
	Fentimans curiosity cola	2.50
	Luscombe elderflower bubbly	2.75
	Luscombe organic raspberry lemonade	2.75
	Luscombe organic cool ginger	2.75
	Coca-Cola, Diet Coke, Lemonade	2.25
	Fizzy/Still mineral water 330ml /750ml	1.50/3.00

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CHAMPAGNE COCKTAILS	Pink Princess <i>fraise des bois, vanilla and HN Rosé Champagne</i>			10.50
	Classic champagne cocktail <i>Pure cane sugar, brandy, angostura bitters and HN Champagne</i>			10.50
	Kir Royal <i>Crème de cassis topped with HN Champagne</i>			10.50
WINES & CHAMPAGNE		Glass	Half	Bottle
	Harvey Nichols, Sauvignon Blanc, Ac Bordeaux 2007	4.75		17.50
	Harvey Nichols, Bourgogne Blanc, Chardonnay Viré-Clessé 200	6.25		24.00
	Harvey Nichols Pinot Grigio 2007	6.75		26.00
	Harvey Nichols, Rouge, Merlot blend 2006	4.75		17.50
	Harvey Nichols Malbec, Mendoza 2006	5.00		19.00
	Harvey Nichols Rose, Chateaux Les Auzines, France 2007	5.00		19.50
	Sancerre, Rose, Matthias Roblin, France 2007			30.00
		125ml		
	HN Brut Champagne NV	7.50	26.00	45.00
	HN Brut Rosé Champagne NV	9.00		52.50
	Perrier Jouet Grand Brut NV			57.50
	All wine and champagne by the glass served as 175ml			
BEERS & ALCOHOLIC DRINKS	Sam Smiths Organic Best Ale	500ml 5.0%		4.50
	Sam Smiths Organic lager	550ml 5.0%		4.50
	Peroni Nastro Azzuro	330ml 5.1%		3.25
	Budweiser Budvar	330ml 5.0%		3.25
	Luscombe organic cider	320ml 4.9%		3.25
SPIRITS	Beefeater Gin, Wyborowa Vodka			4.75
	Jameson's Whiskey, Bacardi Rum			4.75
	Hennessey Fine De Cognac			7.00
	All mixers 1.00			
	All spirits are served in 50ml measures			