

Breakfast

Until 4pm

Porridge fresh berries, maple pecans, oat milk 7.25	Bowls Granola mixed fruits & nuts, compote, coconut yoghurt 8.25	Acai acai berries, vegan granola, fresh berries, banana, peanut butter 9.95
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Stacked Pancakes
Blueberry & Banana Pancakes **11.50**
 blueberry compote, banana

Oreo Pancakes **13.50**
 white chocolate ganache, chocolate sauce, oreo biscuits, strawberry, caramel

Pistachio French Toast **14.50**
 pistachio cream, ruby chocolate sauce, strawberries, pistachio crumb, brioche

Cinnamon Graham French Toast **12.90**
 vanilla mascarpone cream, roasted banana, maple syrup, brioche

Governors Full English **15.25**
 two eggs any style, cumberland sausages, bacon, heinz baked beans, roasted tomato, grilled mushroom, toasted sourdough

Governors Full Vegan **13.95**
 vegan sausages, cheezy tofu omelette, grilled mushroom, roasted tomato, hash brown, heinz baked beans, toasted sourdough

All American Breakfast **15.95**
 bacon, sausages, fried eggs, tater tots, pancakes, maple syrup

Mediterranean **14.95**
 two eggs any style, grilled halloumi, hummus, avocado, roasted tomato, chopped salad, sweet chilli sauce, toasted sourdough

Shakshuka **14.40**
 two eggs baked in a spicy tomato sauce, nduja sausage, crispy halloumi, toasted sourdough

Huevos Rancheros **13.45**
 chorizo, mexican beans, cheese, smashed avocado, fried eggs, pickled onion, feta, soft tortilla

Governors Benedict **13.95**
 two poached eggs, crispy halloumi, hollandaise sauce, hash browns, turkey bacon, sriracha, sourdough crumpets

Eggs Royale **12.50**
 two poached eggs, smoked salmon, avocado, hollandaise sauce, sourdough crumpets

Eggs Benedict **11.25**
 two poached eggs, bacon, hollandaise sauce, sourdough crumpets

Veggie Burrito **14.95**
 scrambled egg, mushrooms, halloumi, rosti, avocado smash, tater tots, sour cream, habanero sauce

Smashed Avocado, Chilli & Basil Oil Poached Eggs 11.90	On Toast Smoked Salmon scrambled egg, avocado, spinach, dill cream 13.90	Chilli Scrambled Eggs parmesan, bacon, spring onion, shallots 12.90
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Add Extras

Halloumi 3.95 Heinz Baked Beans 2.50 Poached Egg 1.50
 Bacon | Sausage | Black Pudding | Half Avocado | Potato Rosti | Toast 2.95

GOVERNORS HOUSE

Melonade Spritz* 8.50	Nectarine Spritz* 8.50	Spiced Bloody Mary* 8.50	Mimosa* 8.50	Chamboard Spritz* 8.50
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Nibbles

Chilli Heatwave Mozzarella Sticks habanero dip 8.25	Spiced Roasted Cauliflower korean BBQ 7.25	Zucchini Frites indian sweet chilli sauce 6.25	Barbacoa Tostada pulled beef brisket, crispy tortilla, pickled onion 6.25	Vegetable Gyoza sesame, ginger & soy sauce 5.45
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Starters

Nachos melted cheese, mexican beans, roquito peppers, smashed avocado, sour cream, chipotle salsa 9.50	Chicken Wings harrisa, coconut, tamarind 8.25	Chilli Prawns chilli & garlic oil 8.25	Crispy Chicken Tenders honey, soy, sesame 7.95	Crispy Pork Belly BBQ char sui 8.25
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Mains

Chicken Katsu Curry **14.90**
 breaded chicken breast, japanese salad, spicy katsu curry sauce, sushi rice

Steak & Eggs Hash **18.90**
 7oz flat iron steak, fried eggs, peppers, onions, sour cream, pink onions, chimichurri butter, chipotle, roquito peppers, home fries

Fish Tacos* **15.90**
 breaded white fish, ranch slaw, avocado, chipotle salsa, soft tortilla

Tofu Tacos **15.90**
 crispy tofu, avocado, chipotle salsa, vegan ranch slaw, soft tortilla

Korean Crispy Chicken **15.50**
 crispy chicken, asian salad, korean sauce, japenese rice

Firecracker Salmon **17.40**
 spiced salmon, broccoli, firecracker mayo, wasabi seeds, rice

Burgers

served with fries & brioche bun.
 gluten free buns available on request.

Governors Beef Burger **15.25**
 2x 4oz smashed beef patties, cheddar cheese, gerkins, tomato, lettuce, burger relish add crispy bacon 2.10

Chipotle Chicken Burger **15.90**
 buttermilk chicken, potato rosti, sour cream, smashed avocado, cheddar cheese, pink onions, chipotle sauce

Redefine Meat Burger **15.90**
 vegan patty, pickled onion, vegan cheese, chipotle slaw, BBQ sauce, vegan bun

Go Skinny...swap bun and fries for a salad
 Swap fries for sweet potato fries + 1.45

Aperitif

Japanese Rice Bowls

served over sticky rice & topped with courgette, pickled mouli, wakame seaweed, corn ribs, smashed avocado, wasabi seeds, teriyaki sauce
 Choice of
Chicken Yakitori **14.90**
Seared Salmon **18.40**
Vegan Steak **18.90**
Seared Steak **18.90**

ASK ABOUT WHICH DISHES WE CAN ADAPT TO MAKE GLUTEN FREE

Sundaes

Tropical Sundae **7.20**
 mango sorbet, exotic fruit salad amaretti, passion fruit, coconut

Snickers Explosion **8.90**
 chocolate ice cream, brownie, caramel, peanut brittle, whipped cream, peanut chantilly

Blueberry Crumble **7.70**
 vanilla ice cream, blueberry compote, crumble crunch, elderflower custard

Cream Tea **7.20**
 clotted cream ice cream, strawberries, caramelised scones

Cake of the day **5.20**

Salads & Bowls

Superfood Salad **12.90**
 avocado, tomato, broccoli, dates, kale pomegranate, sweet potato, mixed grains, maple mustard dressing
 add chicken 4.95
 add halloumi 3.95
 add seared salmon 5.95

Sides

Fries	4.50
Sweet Potato Fries	4.95
Truffle & Parmesan Fries	5.50
Bowl of Greens chilli & garlic	5.50
Loaded Tater Tots hollandaise, sriracha, bacon bits	5.90

Please inform your waiter or manager before ordering of any specific requirements that you may have. Many of our dishes are easily adjusted to suit allergies. We cannot guarantee a 100% allergen, gluten, nut or wheat-free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. We have a dedicated fryer only used for gluten free products, however this is next to other fryers used for gluten products. Our recipes may change, so please check each time you visit us.

Vegetarian Vegan Gluten Free Contains nuts or seeds

We love seeing your photos when you dine with us!

Dont forget to post, share and tag us

@governors_house

GOVERNORS HOUSE

Dont forget to join us on Friday and Saturday nights

2 courses for £20 menu available in the evenings

Fizz Fridays - £20 bottles of prosecco

2 for £16 cocktails Friday and Saturdays 4pm to 7pm

COCKTAILS

The Governess*	10.95
slingsby rhubarb gin, pama liqueur, pineapple juice, raspberry puree	
Cherry Bakewell	9.95
amaretto, cherry syrup, lemon, lemonade	
Spicy Mango Margarita	10.25
le jimador tequila, lime, triple sec, mango juice, tajin	
Long Island Iced Tea*	10.50
vodka, bacardi, gin, tequila, triple sec, coke or diet coke	
Porn Star Martini	10.95
absolut vodka, blend, passion fruit puree, pineapple juice, prosecco	
Bon Bon*	10.50
coconut cazcabel, pomegranate liqueur, pizzini rose, pineapple juice, lemon sherbet	
Irish Espresso Martini*	10.25
slane irish whiskey, kahlua, freshly brewed union coffee shot	
The Govenor	11.00
woodford reserve, maple syrup, orange bitters	
Passion Fruit Punch*	10.75
spiced rum, passion fruit liqueur, passion fruit puree, pineapple, soda, passion fruit little moon	

ZERO ALCOHOL

Passion & Elderflower Mojito	7.50
lyre's cane sprite, passion fruit puree, elderflower cordial, mint, lime, soda water	
Cherry Bakewell	7.50
lyre's amaretti, cherry syrup, lemonade, lemon sherbet	
Winking Kewi	7.50
lyre's vodka, kewi syrup, elderflower, lime, bluberries	

WHITE WINE

Blanc de Blancs Le Rouleur, France^{Ve}
pale yellow, fresh citrus & floral aromas
175ml 5.95 / 250ml 7.75 / Btl 22.00
Pinot Grigio Venetie Viga Mescita, Italy^{Ve}
crisp, dry, pears, peaches, nuts, fresh flowers
175ml 8.00 / 250ml 9.50 / Btl 28.00
Petit Chenin Blanc, South Africa^{Ve}
pear drop, green apple, quice, grapfruit
175ml 8.50 / 250ml 11.00 / Btl 34.00
Glazebrook, Sauvignon Blanc, NZ
tropical, passion fruit, apple, grapfruit
175ml 10.00 / 250ml 12.95 / Btl 39.00

ROSÉ/ORANGE

Comte de Provence Rosé, La Vidaubanaise France
refreshing & smooth, classic light pink
175ml 8.75 / 250ml 10.75 / Btl 32.00
Orange Inzolia Organic, Tenute Orestiadi Italy^{Ve}
almonds, orange peel, herbs, wild flowers, soft and savory, citrus, died apricots
175ml 9.95 / 250ml 13.50 / Btl 39.00

SPARKLING

Via Via Prosecco, Italy^{Ve} *
a lively crisp sparkling wine
125ml 7.00 / Btl 30.00
Brachetto, Pizzini, Australia 5.5%^{Ve}
red berries, watermelon, starts sweet and finishes dry
125ml 6.50 / Btl 29.00

BOTTOMLESS BRUNCH

Available from 2pm everyday
 One main meal or brunch item excluding steak & salmon
 Drinks marked with a star* are included
 T&CS APPLY
39.95 PP

SOFT DRINKS

Harrogate Still Water	2.95 / 4.45
Harrogate Sparkling Water	2.95 / 4.45
Coke/ Coke Zero	3.45 / 4.45
Orange Fanta/ Sprite	3.45 / 3.95
Fresh Juice regular / large orange / apple / blood orange	3.45 / 3.90
Juice pineapple/ mango	3.50
Homemade Lemonade Mint/ Raspberry/ Elderflower	3.50

RED WINE

Sangiovese IGT Rubicone, Italy *
blackcurrant & berry fruits with notes of spices
175ml 5.50 / 250ml 7.50/ Btl 22.00
Palooza, Aubert & Mathieu, France
deliciously light syrah, berries perfect with spicy food
175ml 7.50 / 250ml 9.50 / Btl 29.00
Petit Pinotage, Ken Forrester, South Africa^{Ve}
plum, cherry, smokey, spiced mulberry
175ml 8.00 / 250ml 9.95 / Btl 30.00

SMOOTHIES

Tropical Kiss^{Ve Ve Gf N}	6.25
pineapple, mango, papaya, banana, ginger flax seed, goji berries, pumpkin seed, baobab sunflower seed	
Green Machine^{Ve Ve Gf}	6.25
pineapple, apple, spinach leaves, kale, ginger, lemon zest, spirulina, chlorella, wheatgrass, barley grass	
Royal Berry Blast^{Ve Ve Gf N}	6.25
strawberries, blueberries, raspberries, blackcurrants, spinach flax seed, maca, cacao, guarana, orange	

BEERS

Peroni Capri *
4.2% (330ml) Italian 5.75
Old Mout Pineapple & Raspberry Cider
4% (500ml) UK 6.50
Cornish Orchards Gold Cider
5% (500ml) UK 6.50
Pale Ale *
ask for todays draft beer
½ pint 3.25 / pint 6.50
Peroni
5.1% Italy ½ pint 3.50 / pint 6.30
Peroni Libera (zero alcohol)
0% berry (330ml) Italy 4.50

HOT DRINKS

Our delicious coffee is direct trade & hand roasted. Our coffee suppliers have a direct and close relationship with their coffee farmer partners. This creates a positive impact on the farmers & their workers by sourcing coffee produced under correct conditions & paying a fair price.

Espresso	2.75
Caffe Latte	3.95
Cappuccino	3.75
Flat White	3.75
Americano	3.25
Mocha	3.95
Macchiato	2.85
Turmeric Latte	3.95
Matcha Latte	3.95
Carmel Syrup	0.60
Vanilla Syrup	0.60
Chai Latte	3.95
Hot Chocolate	3.95
add marshmallows	0.75
Yorkshire Tea Pot	3.20
Twinings	3.25
peppermint – green tea- raspberry	

OATLY AVAILABLE FOR HOT DRINKS^{Ve}