

## Specials and Iced Drinks

Iced Americano.....	£3.95
Iced Latte.....	£3.95
Iced Matcha.....	£4.25
Matcha Latte.....	£4.25
Iced Mocha.....	£4.00

## Coffee

Speciality coffee by Darkwoods Roastery in  
Slaithwaite, West Yorkshire

Flat White.....	£4.00
Cortado.....	£4.00
Latte.....	£4.25
Cappuccino.....	£4.25

Milk Options : Whole, Skim, Oat, Soya | Syrups: Vanilla, Caramel, Hazelnut 50p

## Soft Drinks

Fentimans.....	£3.25
<small>(Ginger Beer, Rose Lemonade, Elderflower)</small>	
San Pellegrino.....	£3.25
<small>(Lemon, Blood Orange)</small>	
Harrogate Spa Water.....	£1.75
<small>(still/sparkling)</small>	
Orange, Apple, Mango Juice.....	£3.00

## White Wine

**Pinot Grigio** - Mirabello, Italy.....125ml £5.00..175ml £6.00..250ml £8.00..Bottle £23.00  
Medium - Fresh, dry and delicate with gentle floral and citrus aromas.

**Sauvignon Blanc** False Bay, South Africa..125ml £5.50..175ml £6.50..250ml £8.50..Bottle £25.00  
Medium dry - Fresh and zesty with grassy and dry bay leaf aromatics.

## Rose

**Pinot Blush Rose** - Mirabello, Italy .....125ml £5.00..175ml £6.00..250ml £8.00..Bottle £23.00  
Dry - Strawberry and bramble aromas, slight creaminess and red berry characters.

## Red

**Shiraz** - Soldiers Block, Australia .....125ml £5.00..175ml £6.00..250ml £8.00..Bottle £23.00  
Dry - Bright aromatic and juicy on the nose.

**Merlot** - Beppe Morchetta, Italy.....125ml £5.50..175ml £6.50..250ml £8.50..Bottle £25.00  
Medium-dry - Juicy, succulent cherry and plum flavours.

## Sparkling

**Prosecco** - La Dolce Colline Prosecco - Veneto, Italy.....125ml £6.00..Bottle £26.00

## Cocktails (£10.50)

**Espresso Martini** Espresso, Coffee liqueur, double espresso, syrup

**Gin and Tonic** Yorkshire Gin and Tonic

**Aperol Spritz** Aperol, Prosecco, Soda

**French Martini** Chambord, vodka, Pineapple juice.

**Bloody Mary** - Tomato juice, Mix of spices, Double shot of vodka, Served the spice level of yourchoice.

Iced Tea.....£3.50

Chai Latte.....£4.00

Iced Chai Latte.....£4.00

Hot Chocolate.....£4.75  
(Marshmallows 50p , marshmallows and cream 80p)  
(V) (GF)

Mocha.....£4.25

Macchiato.....single/double £2.50/3.75

Espresso.....single/double £2.50/£3.75

Long Black.....£3.75

Americano.....£3.75

Liqueur Coffee.....£8.00  
(double shot coffee double shot liqueur)  
(Baileys, Amaretto, Jameson, Cointreau, Kahlua)

Fever Tree Tonic Water.....£2.75

Coca Cola/Diet Coke.....£2.75

## Tea Pot

Tea Pot.....£3.50

Yorkshire/Decaf Yorkshire/Earl Grey

**Canton Loose Leaf**.....£3.75  
Triple Mint/Rooibos/Jasmine Green/Chamomile



# Olive & Rye

## All Day Breakfast

**O&R Full Breakfast.....£14.50**  
Crispy belly pork, Homemade Black pudding, Homemade Beans, Flat Cap field mushrooms, Roasted beef tomato, Toasted sourdough, Hash browns and Eggs (served either Poached, Fried or Scrambled) (CGF)

**O&R Full Vegetarian Breakfast.....£13.50**  
Vegan sausages, Hash browns, Homemade beans, Flat Cap field mushrooms, Roasted beef Tomato, Smashed avocado, Toasted sourdough and Eggs (served either Poached, Fried or Scrambled) (CGF)

**O&R Full Vegan Breakfast.....£13.50**  
Vegan sausages, Hash browns, Homemade Beans, Flat Cap field mushrooms, Roasted beef tomato, Smashed avocado, Toasted sourdough with vegan butter and Scrambled tofu. (CGF)

**Homemade Vegan Granola.....£7.50**  
Baked oats and nuts, Dried fruits, Berry compote, Fresh fruit, Vegan vanilla Yoghurt. (V) (N)

**Homemade Spiced Banana Bread Served Warm with vegan Butter (V).....£4.50**

**Homemade Fruit Scone Served warm with Clotted cream and Jam (VE).....£4.50**

**Eggs on Toasted Sourdough.....£6.50**  
Free range eggs, Served your way - Poached, Scrambled or Fried (CGF)(VE)

**Breakfast Sandwich.....£8.00**  
Served on your choice of Toasted Bagel, Focaccia, Ciabatta, Sourdough, Brioche or gluten free bread.  
With any two sides (CGF)

## Breakfast Sides

Pork belly, Gluten free Sausages, Smoked Streaky Bacon, Homemade Black Pudding, Hot Smoked.....£3.50  
Salmon, Roasted Chorizo, Cured Ham, Smashed Avocado

Hash Browns, Homemade Beans, Roasted Beef Tomato, Flat Field Mushroom, Chive Cream Cheese....£2.50  
Swiss cheese, Vegan Cheese, Vegan Sausages and Scrambled Tofu

**Sauces.....£1.50**  
Hollandaise, Spicy Hollandaise, Mustard Hollandaise, Chilli Jam, Spicy tomato sauce, Garlic Mayo, Chive and Cream Cheese, White Chocolate Sauce, Maple Syrup, Berry Compote or Nutella.

## All Day Brunch

**Reuben Benedict.....£12.50**  
English muffin, Red onion marmalade, Gherkins, Spinach, Pastrami, Poached eggs, Mustard hollandaise and Crispy onions. (CGF)

**Ham Benedict.....£10.00**  
English muffin, Cured ham, Spinach, Poached eggs, Hollandaise, Crispy onions and Pea shoots. (CGF)

**Hash Brown Benedict.....£9.50**  
English muffin, Hash Browns, Spinach, Poached eggs, Spicy hollandaise, Sesame seeds and Chives. (CGF) (VE)

**Hot Smoked Salmon Benedict.....£12.50**  
English muffin, Hot smoked salmon, Spinach, Poached eggs, Spicy hollandaise, Sesame seeds & Chives. (CGF)

**Mushroom and Halloumi Benedict.....£10.50**  
English muffin, Flat field mushroom, Grilled halloumi, Spinach, Poached eggs, Hollandaise, Sesame seeds and Herb oil. (CGF) (VE)

**Avocado on Toast.....£10.50**  
Sourdough toast, Smashed avocado, Poached eggs, Sun dried tomatoes, Paprika oil and Pea shoots. (CGF) (VE) (Add Salmon £3.50) (Add Bacon £3.50)

**Chorizo Hash.....£12.50**  
Paprika and chilli roasted Sweet potatoes, Hash browns, Cherry tomatoes, Red onions, Spinach, Fried egg and Herb oil. (GF)

**Fish Taco.....£10.50**  
Battered Cod, Capers salsa, Baby gem, Pickled red onions, Dill and a Coriander crema.

Food allergens are important, please be sure to let us know of any allergens you may have

## Bagels

**Salmon Bagel.....£8.50**  
Chive cream cheese, Hot smoked salmon, Pickled cucumbers, rocket. (CGF)

**Vegan Bagel.....£8.50**  
Vegan sausages, Hash browns, Vegan cheese and Smashed avocado, chilli jam. (V)

## Sandwiches

(All served on your choice of: Sourdough, Focaccia, Ciabatta, Brioche or Gluten Free Bread)

**Steak.....£12.50**  
Minute steak, Blue cheese, Crispy onion rings, Garlic mayo, Sun dried tomato and Rocket. (CGF)

**Fried Chicken.....£10.50**  
Buttermilk fried chicken, Smoked streaky bacon, Smashed avocado, Baby gem lettuce and Chilli jam.

**B.L.T.....£10.50**  
Smoked streaky bacon, Baby gem lettuce, Sliced beef tomato and Garlic mayo (CGF)

**Meatball.....£11.00**  
Pork meatballs, Spicy tomato sauce, Baby gem lettuce, Parmesan and Chilli Jam(CGF)

**Falafel and Halloumi.....£9.50**  
Falafel, Grilled halloumi, Smashed avocado, Sun dried tomatoes, Rocket and Chilli Jam. (CGF) (VE)

## Salads

**Chicken Caesar Salad.....£11.50**  
Chicken, Smoked streaky bacon, Baby gem lettuce, Anchovies, Croutons, Parmesan, Poached egg and Caesar dressing. (CGF)

**Hot Smoked Salmon Salad.....£13.50**  
Hot smoked salmon, Mixed leaf and Baby gem lettuce, Cherry tomatoes, Pickled red onions, Pickled cucumbers, Asian slaw and Herb dressing. (GF)

## Brunch Desserts

(All served on your choice of: Buttermilk Pancakes, Brioche French Toast or Waffles)

**Maple Bacon Smoked streaky bacon, Maple syrup, Butter and Candied pecans.....£12.50**

**Bacon and Fried Eggs Smoked streaky bacon, Crispy egg and Maple syrup.....£12.50**

**Berry and Banana.....£11.50**  
Berry compote, Sliced banana, Nutella, Toasted almonds, Mascarpone and white chocolate sauce. (VE)

**Fried Chicken and Bacon.....£12.50**  
Buttermilk fried chicken, Smoked streaky bacon, Sriracha, Chilli jam and maple syrup.

**Pina Colada.....£10.50**  
Roasted pineapple, Toasted coconut, White chocolate sauce, Coconut cream and Vanilla ice cream. (VE)

## Sides

**Fries (GF).....£4.00 Harissa spice halloumi fries (GF)...£3.50**

**Truffle and parmesan fries (GF).....£5.50 Halloumi fries (GF).....£3.50**

**Sweet potato fries (GF).....£4.75**

## Smoothies (Vegan)

**Green: Avocado, Spinach, Apple juice, Mint (V)(GF).....£6.00**

**Red: Mixed berries, Oats, Vegan yoghurt, Banana (V)(CGF).....£6.00**

**Yellow: Mango, Passion Fruit puree, Orange juice, Vegan yoghurt, Banana (V)(GF).....£6.00**

Key: Gluten free (GF) Vegan (V) Vegetarian (VE) Can be made Gluten Free (CGF)

