

Starters

Chef's Home-made Soup of the Day £4.50

Served with fresh bread roll and butter

Home-battered Squid and Tiger Prawns £6.50

With charred lime and a chilli and ginger dipping sauce

Salad of Wild Rocket, Buffalo Mozzarella £6.50
and Sun-Sparked Tomatoes

Finished with torn basil, first press Virgin Oil and an aged Balsamic reduction

Chef's Home-made Oak - Smoked £6.50

Haddock Fisheake

Complimented by 3-textures of garden peas

Chicken Liver and Armagnac Parfait £6.50

With toasted Brioche and home-made spiced pear chutney

Classic Prawn and Crayfish Duo £6.95

With crisp Gem lettuce, home-made cheese straws and Marie-Rose sauce

Nacho Bowl (v) £4.95

Home-made Paprika fried Nachos topped with Jalapenos, salsa, sour cream and Jack cheese

Allergen Information:

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information for food and drink is available upon request.

Served from 16.00 hours to 22.30 hours

For guests staying on a Dinner Inclusive rate, an allowance of £20.00 is allocated off the Chef's Recommendations

Evening Menu

Burgers

Carlton Burger £10.95

8oz home-made Yorkshire beef patty served in a toasted Brioche bun with Gem lettuce, beef tomato and 2-beer battered onion rings with your choice of hand-cut proper chips or skinny fries

Toppings:

Blue Cheese
Jalapeno
Cajun
Mature Cheddar
Bacon

£1.50
Each

Chef's Suggested Burgers

Juicy Lucy £11.95

With a melting Cheddar Cheese centre

The Works £12.95

Topped with smoked bacon, Jack cheese and home-battered onion rings

Miss Piggy £12.95

Topped with BBQ pulled pork and Jack cheese

Devil's Advocate £12.95

Draped in Beef chilli, finished with Jalapenos and Jack cheese

The Italian Job £12.95

Topped with blush tomatoes, Buffalo Mozzarella and torn basil

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Salads

Greek Salad £6.95

Cherry tomatoes, Feta cheese, black olives, cucumber ribbons and croutons finished with yoghurt, fresh mint and Virgin Oil

Caesar Salad £6.95

Cos lettuce, tossed in a home-made Caesar sauce topped with crisp breads, anchovies and aged Parmesan

Chef's Speciality Salad £6.95

Gem lettuce, baby spinach and watercress, with sun-sparked tomatoes, dressed green beans, crisp smoked bacon and shavings of Hawes-Wensleydale cheese finished with a poached Duck egg

Chicken Breast £12.95

Poached Scottish Salmon Fillet £13.95

12oz Rump Steak* £15.95

8oz Sirloin Steak* £16.95

8oz Rib Eye Steak* £16.95

Market Fish of the Day POA

*Why not add
some freshly
cooked meat or
fish to one of the
above salads?*

* Uncooked weights - Any steaks cooked above medium cannot be guaranteed for its tenderness

10" Stone-Baked Pizza

All Pizza bases are made in-house and topped with a plum tomato and oregano base and melting Mozzarella £10.95

*Select 4-toppings
from the following:*

Bacon	Jalapeno
Ham	Mushroom
Salami	Olives
Prawn	Onions
Chicken	Pineapple
Pepperoni	Pepper
Chorizo	
Tuna	

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Evening

Carlton Park Creations

Roast Sweet Pepper, Blush Tomato and £10.95

Baby Spinach Frittata (v)

Complemented by a Balsamic rocket leaf salad

Beef Brisket £12.95

6-hour braised Beef brisket served with Mature Cheddar mash and collared greens

BBQ Chicken Breast £12.95

With loaded jackets, buttered corn and house slaw

Pancetta Wrapped Breast of Chicken £13.95

With fried Polenta, sautéed greens and Chorizo sauce

Moroccan Spiced Lamb Shank £14.95

Served on a bed of Apricot and Almond couscous with sautéed seasonal greens

Carlton Platters

Paul's Ploughman's £14.95

Treacle-baked Yorkshire ham, Hawes-Wensleydale cheese, Harrogate Blue, Crawshaw's Pork Pie, home-pickled baby onions and beetroot, spiced pear chutney, celery, apple and a crusty cob

Seafood Platter £16.95

Home-cured Gravlax, beer-battered squid and tiger prawns, Oak-smoked haddock fishcake and Market Fish of the day, served with crusty cob and lime mayo

Across the Pond Platter £16.95

Smoked BBQ chicken breast, baby back ribs, 6-hour braised beef brisket with loaded jackets, buttered corn and house slaw

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T'Olde Favourites

Bangers 'n' Mash £10.95

Award winning pork and leek sausages served on Bubble 'n' Squeak mash with butter-fried greens, seasonal fruit chutney and ale gravy

Yorkshire Ham £10.95

Double Duck egg and proper hand-cut chips

Spaghetti Carbonara £10.95

Pancetta lardons and spaghetti bound with egg yolk, fresh parsley and a splash of double cream complimented by garlic Ciabatta and freshly grated Parmesan

Steak 'n' Ale Pie £10.95

Tender chunks of British beef braised in Yorkshire ale served in a short pastry crust with home-made mushy peas, proper hand-cut chips and gravy

Fish 'n' Chips £11.95

Beer-battered fillet of Haddock served with home-made mushy peas, Tartare sauce and proper hand-cut chips

Beef Bourguignon £11.95

Tender chunks of British beef cooked with smoked bacon, baby onions and Forest mushrooms, finished with fresh thyme and Bordeaux wine and served with creamy mash

Forest Mushroom Risotto (v) £10.95

Finished with Goat's cheese and Virgin Oil

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Evening Menu

Steakhouse Menu

All of our meats are well-aged Yorkshire cuts, cooked to your liking and served with roast beef tomato, beer-battered onion rings, watercress and hand-cut proper chips.

<i>10oz * Gammon Steak, Egg and Pineapple</i>	<i>£14.95</i>
<i>12oz * Rump Steak</i>	<i>£15.95</i>
<i>8oz * Sirloin Steak</i>	<i>£16.95</i>
<i>8oz * Rib Eye Steak</i>	<i>£16.95</i>
<i>8oz * Fillet Steak</i>	<i>£21.95</i>

<i>Carlton's Famous 24oz * Mixed Grill</i>	<i>£18.95</i>
Rump steak, lamb cutlet, pork chop, thick Cumberland sausages, gammon steak and fried egg. Accompanied with roast beef tomato, beer-battered onion rings, watercress and hand-cut proper chips	

* Uncooked weights - Any steaks cooked above medium cannot be guaranteed for its tenderness

<i>Why not accompany your grill with:</i>	Wedge of Harrogate	Sautéed	<i>£2.50 Each</i>
	Blue Cheese	Forest	
	Green Peppercorn	Mushrooms	
	Sauce	Garlic and	
	Béarnaise Sauce	Herb Butter	

On the Side

<i>Proper Hand-cut Chips</i>	<i>£2.95</i>
<i>Skinny Fries</i>	<i>£2.95</i>
<i>Home-made Slaw</i>	<i>£2.95</i>
<i>Buttered Roasted Corn on the Cob</i>	<i>£2.95</i>
<i>Seasonal Vegetables and Buttered Baby Potatoes</i>	<i>£2.95</i>
<i>Dressed House Salad</i>	<i>£2.95</i>
<i>Beer Battered Onion Rings</i>	<i>£2.95</i>
<i>Garlic Pizza Bread</i>	<i>£3.95</i>

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Evening Menu

Desserts

Yorkshire Ice-Creams £4.75

Yorvale's finest Belgian chocolate, banana and vanilla pod ice-creams with crushed banana chips and caramel sauce

Home-made Sticky Toffee Pudding £5.50

A toffee and vanilla sauce with a banana ice-cream

Raspberry Trifle £5.50

Fresh raspberry soaked in a Mojita jelly, with a vanilla sponge, raspberry jelly and raspberry custard

Dark Chocolate Truffle Torte £5.50

With a cherry puree crème fraîche and crushed ginger biscuits

Classic Lemon Curd Tart £5.50

With burnt orange sauce and orange sorbet

Selection of Regional Cheeses £7.50

Complimented by seasonal fruit chutney, celery, grapes, bread and crackers

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Menu
Evening

Beverages

*Coffee makes a perfect way to end a meal.
We offer a selection of connoisseur coffees served with a liqueur of
your choice, topped with cream*

<i>Parisienne - Cognac</i>	<i>Caribbean - Rum</i>	£5.25
<i>Calypso - Tia Maria</i>	<i>Highlander - Scotch Whisky</i>	<i>Each</i>
<i>Gaelic - Irish Whisky</i>	<i>Yankee - Southern Comfort</i>	
<i>Russian - Vodka</i>		

Alternatively, why not try a cafetière of
Twinings Speciality Coffee or a
World of different tastes with Twinings Speciality Coffees. **£3.75**
Each cafetière holds 2 cups *Each*

Colombian

This well-rounded, mellow coffee is made with 100% Arabica beans, giving a slightly nutty flavour. This coffee has a worldwide reputation for excellent quality and is pleasurable any time of day.

Kenyan

One of the most distinctive coffees with a brisk and invigorating flavour and aroma. This coffee, grown in the highlands of Kenya, is famous for its unique sharp flavour and appeals to the real coffee connoisseur.

Costa Rican

A smooth, rich coffee with a delicious flavour unique to Costa Rica. Made from pure Arabica beans, this blend has a fine, well-balanced character, which can be enjoyed at any time of day.

Old Java

Coffees from Java are renowned for their mature, distinctive flavour. Twinings Old Java is a blend suitable as an after dinner coffee or for those who prefer something stronger.

Decaffeinated

Twinings Pure Colombian coffee is decaffeinated by using only natural substances, allowing the bean to retain the aroma and flavour of the natural coffee. This smooth tasting flavoursome coffee provides a first class cup for those who prefer a decaffeinated option.

<i>Pot of English Tea</i>	£2.50
<i>Earl Grey, Herbal or Fruit Tea</i>	<i>Each</i>

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