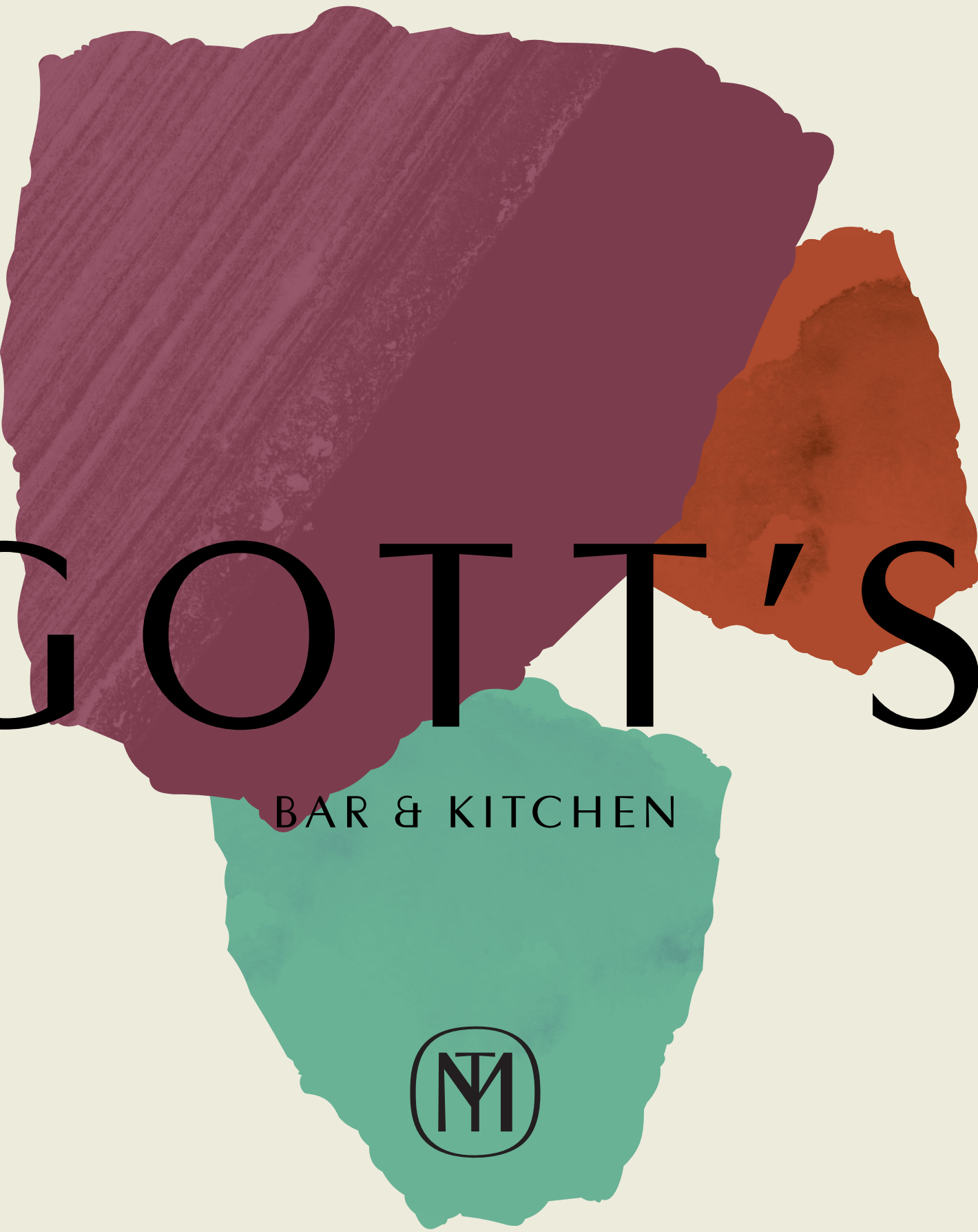




GOTT'S

BAR & KITCHEN



Small Plates

CIABATTA & OLIVES (V) (VE) (DF) (GFA)
Oil, balsamic
£6

BANG BANG CAULIFLOWER (V) (VE) (DF) (GFA)
Deep-fried cauliflower, sichuan spice, spring onion, chilli, sesame dressing
£7

HAM HOCK CROQUETTES
Slow-braised ham hock, Wensleydale, diced pineapple salsa
£7

DEEP FRIED TORTELLINI (V)
Hollandaise sauce, parmesan
£7 / £12

Mains

MONKFISH KAENG (P) (DF) (GF)
Ginger & oil basted, coconut curry sauce, coriander rice
£24

BURRATA & PEACH SALAD (V) (GF)
Baby burrata, salt roast baby beetroot, peach, rocket, balsamic glaze, pistachios
£9 / £16

GNOCCHI GRATIN
Crumbled fennel sausage, spinach, bechamel sauce, tenderstem broccoli, panko breadcrumbs, parmesan
£16

WHIPPED LABNEH (V) (GFA)
Celery, green chilli, coriander, warm flatbread
£7

CRISPY CHILLI SQUID (DF) (P)
Salt & pepper squid, black garlic ketchup, chilli flakes, crushed green pepper
£9

CRISPY PORK BELLY (DF) (GF)
Glazed with soy, anise, whiskey, honey, spring onions
£8

MUSHROOM & ONION SKEWER (V) (VE) (DF) (GFA)
Oyster mushrooms, spring onions, teriyaki lacquer
£6

NERANO LINGUINE (V)
Chilli, courgette, provolone, lemon zest, parmesan pangratto
£17

GRILLED SALMON (P) (GF)
Sauteed Jersey royal potatoes, celeriac, dressed greens, salad, courgette, caper beurre blanc
£19

THE MET PIE
Wasedale beef shin slow cooked in red wine, signature pastry, creamy mash, jus, seasonal vegetables
£18

POTTED SHRIMP & SALMON (P) (GFA)
Butter poached chives, mace, ciabatta
£10

SEEKH LAMB FLATBREAD
Lightly-marinated Seekh lamb kofta, crisp salad, spiced yoghurt dressing
£8

GRILLED HALLOUMI (V) (GF)
Fermented chilli honey dressing
£6

CHARCUTERIE BOARD (GFA)
Cured meats, ham, cheeses, ciabatta, olives
£9 / £16

CATCH OF THE DAY (P) (DF)
Lightly-battered catch of the day, chunky hand-cut chips, mushy peas, curry sauce
£17

GOTT'S PARMO* (DFA)
Crispy breadcrumb Yorkshire chicken breast, seasonal greens; rocket, baby spinach, watercress, broad beans, tarragon vinaigrette
£16

**Vegetarian option available with grilled halloumi*

The Grill

R&J Yorkshire's finest butchers of Nidderdale, sources their prized signature meat from informal co-op farmers from the Yorkshire Dales, Moors and Vales. All served with skin-on-fries

8 OZ RUMP STEAK (GF)
Butter basted, watercress, mushroom, tomato, choice of sauce
£28

8 OZ LAMB RUMP (GF)
Rosemary & thyme butter basted, watercress, mushroom, tomato, choice of sauce
£32

SAUCE
Bearnaise, peppercorn, black garlic ketchup or jus

BRINED HALF CHICKEN (DF) (GF)
Garlic & tarragon oil basted, watercress, mushroom, tomato, choice of sauce
£19

THE MET BURGER
6oz beef patty, charcoal brioche bun, cheese, sliced tomato, pickles, onion, aioli, shredded veg, lettuce
£19

Sides

ALL £5

SKIN-ON-FRIES (V) (VE) (GF) (DF)
Upgrade to truffle parmesan fries **+£2**

CREAMY MASH (V) (GF)

CHUNKY CHIPS (V) (VE) (GF)(DF)

SEASONAL VEG (V) (VE) (DF) (GF)

CHILLI BUTTER BROCCOLI (V) (GF)

SIDE SALAD (V) (VE) (GF) (DF)

(V) VEGETARIAN (VE) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE (P) PESCATARIAN (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRYFREE AVAILABLE

FOOD PRICES INCLUDE VAT AT 20%. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

FOOD ALLERGIES AND INTOLERANCES: WE WELCOME ENQUIRIES FROM GUESTS WHO WISH TO KNOW WHETHER DISHES CONTAIN PARTICULAR INGREDIENTS. PLEASE INFORM A STAFF MEMBER OF ALLERGIES OR DIETARY REQUIREMENTS.