

While you wait

Warm bread and flavoured butters 6.00

Warm bread, fig & pear balsamic and extra virgin olive oil 6.00

Marinated olives 8.90

Smoked Salmon & White Crab Timbale 8.90

Crab meat bound in a light dill mayonnaise.
Wrapped in smoked salmon, fresh pea shoots and lemon.

Beetroot & Goats Cheese Tarte Tatin 8.90

Twist on a French classic.
Sweet roasted balsamic beetroot on puff pastry,
finished with whipped goats cheese & chive mousse. (V)



Charred Halloumi Salad 18.50

Marinated halloumi, strawberries, torn basil and pine nuts.
Tossed in a fresh salad with fig & pear balsamic dressing.
(GF, N)

Smoked Salmon & Asparagus Salad 17.50

Fresh leaves, boiled egg, cherry tomatoes and dill.
Drizzle with Hollandaise dressing.

Katsu Chicken Curry 18.50

Panko breaded chicken breast.
Served with sweet & spicy Katsu sauce,
steamed basmati rice and mango chutney.
(GF on request)

Chilli & Lime Sea Bass Fillets 19.00

Steamed in white wine.
Served with Duchess potato, wilted greens
and herb oil.

Fajitas

Served with Mexican style rice, flour tortillas, sour cream,
guacamole and Pico de Gallo salad,
all pan-fried with peppers, red onions, chilli and spices,
finished with coriander and a touch of butter

Chicken 19.00 (GF on request)

Vegetable 18.00 (V, GF/DF/VE on request)

Starters

Tempura King Prawns 10.50

*** Our Best Seller *** Japanese style crispy
batter prawns with mango, chilli & lime dip.
(GF, DF)

Harrogate Blue, Pear & Walnut Salad 8.00

Honey mustard dressed salad, truffle oil sroutons. (V)

Creamy, Wild Garlic Mushrooms 9.50

Sautéed mushrooms, spinach, garlic, butter and cream,
topped with parmesan cheese, served on a crispy garlic bread.
(V, VE/DF/GF on request)



Sweet Potato,Chickpea & Spinach Curry 17.50

Mild spiced, coconut based curry.
Served with steamed Basmati rice,
poppadum and mango chutney. (VG)

“Swaledale Butchers” Tuscan Style Pork,
Fennel & Red Wine Sausage 18.20

Served with buttery mash potato, rich gravy,
caramelised and crispy fried onions. (GF)

8oz Gammon Steak 17.65

Served with twice cooked chips, grilled pineapple ring,
fried egg, roasted tomato and garden peas. (GF, DF)

Beef or Roasted Vegetable (V) Lasagne 18.00

Beef Bolognaise or Roasted Vegetable Ratatouille,
both layered with egg pasta,
topped with creamy white sauce and cheese.
Served with garlic ciabatta and garden salad.

Honey, Mustard & Apricot Pork Loin Steak 19.95

Pan fried pork steak, with honey,
wholegrain mustard & apricot sauce,
on sautéed new potato, black pudding and wilted spinach.

Sunday Lunch

Available from 12PM - 5PM

Slow Roasted Topside of Beef 19.95

Roast of The Day 17.95

Wellington (V, VE, N) 17.95

Kids Roast 9.95

Extra Yorkshire Pudding 1.50

Pigs in Blankets 4.95

All served with crispy polenta roasted
rosemary & garlic potatoes, seasonal vegetables,
Yorkshire Pudding and traditional gravy.

Why not add one of our amazing sides
to enhance your meal.

Around the World

French Coq Au Vin 18.95

Chicken breast cooked with red wine, smoked bacon, baby onion, garlic and mushrooms.
Served with buttery mashed potatoes and kale. (GF on Request)

Tricolor Lentil Ragu 16.50

Braised Lentils in a Rich Tomato, Basil & Red Wine Sauce.
Served on Buttered Linguine and a side of garlic bread. (V) (VE on request)

Greek Spanakopita 18.50

Traditional spinach, feta, pine nut & egg filo pie.
served on tomato & olive sauce Vierge and a side of roasted garlic new potatoes. (V, N)

Pork Schnitzel 19.00

Lightly fried breaded pork steak.
Served on butter roasted new potatoes, sweet red cabbage and peppercorn sauce.

Salmon & King Prawn Linguine 19.00

Cooked in white wine, shallot, garlic & cream sauce.
Finished with fresh coriander and pea shoots.

Burgers

All our burgers are served on a homemade brioche bun
with crisp lettuce, and are accompanied by seasoned fries and coleslaw.

American 17.00

Beef, smoked bacon, American cheese, tomato and pickles.

Brie 17.50

Beef, sticky sweet red onion marmalade and creamy brie.

Blue 17.50

Beef, Harrogate blue cheese, caramelised onions and balsamic glaze.

Goat's Cheese 16.95

Garlic butter sautéed mushrooms, caramelised onions and baby leaf. (V)

Chicken Parm 16.95

Crispy breaded chicken, rich sweet tomato sauce, topped with Buffalo mozzarella.

Spiced Garden Burger 16.50

Lightly breaded rustic mix of broad beans, peas, potato, spinach and spices,
topped with coriander & lime hummus. (V, VE/DF on request)

Our beef burgers are made in house from 100% locally sourced beef.

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (DF) Dairy Free, (N) Contains Nuts
Fish Dishes May Contain Bones.

A discretionary, optional service charge of 10% will be added for all guests dining at The Morral Restaurant.

Sandwiches

Served daily 12:00 - 16:30

All come with twice cooked chips and coleslaw 11.50

Choose from white or granary bread. Gluten free bread and fillings are available on request.

Upgrade to toasted ciabatta 1.50

Roast topside of beef, horseradish, rocket (DF on Request)

Hot roast pork, apple sauce, caramelised onions (DF)

Beer battered fish and Tartare sauce (DF)

Smoked bacon, lettuce, tomato and mayonnaise (DF)

Three cheese Rarebit with red onion marmalade

Tandoori chickpea & coriander hummus flatbread wrap (VE, DF)

White crab in light dill mayonnaise

Kids Menu

Beef, Chicken or Spiced Garden (VE) Burger 9.00

Topped with cheese and served with seasoned fries.

Sausage and Mash 8.50

Sausages and creamy mash potato.

Served with gravy, garden peas or baked beans (GF, DF on Request)

Fish and Chips 9.50

Battered fish, twice cooked chips, garden peas or baked beans.
(DF, GF on request)

Beef or Vegetable (V) Lasagne 8.50

Choose one of the following: twice cooked chips, garlic bread or salad.

Chicken or Sweet Potato Curry 8.50

Mild, homemade curry served with steamed white rice. (DF/V/VE on request)

Three Cheese Pasta 8.50

Linguine served with garlic bread. (V)

Sides

Twice Cooked Chunky Chips 5.00

Seasoned Skin on Fries 5.00

Rocket & Parmesan Salad 5.50

Mint Buttered New Potatoes 5.00

Three Cheese Macaroni Bake 5.50

Garlic & Honey Roasted Root Vegetables 5.50

Buttered Green Veggies 5.00

Garden Side Salad 5.00

Ciabatta Garlic Bread 4.50

Ciabatta Cheesy Garlic Bread 5.00

Fresh Bread Basket 4.00

Beer Battered Onion Rings 5.50

Desserts

White Chocolate & Cranberry Cheesecake 9.00

Buttery biscuit base, white chocolate cheesecake filling, finished with a cranberry gel topping.

Mulled Berry Crumble 8.50

Tart winter berries in a sweet mulled red wine sauce, served with vanilla custard.
(VE/GF/DF on Request)

Dark Chocolate & Blackberry 8.50

Double chocolate mousse, forest berry sorbet, chocolate crumb, fresh blackberries,
blackberry puree and chocolate sauce. (GF)

Spiced Apple Frangipane 8.00

Ground almond filling on a spiced apple compote tart,
served hot with Bramley apple purée and vanilla ice cream. (N)

Warm Treacle Tart 8.00

A British classic consisting of golden syrup, breadcrumbs and lemon.
Served with blood orange purée, caramelised orange,
orange segments and marmalade infused Chantilly cream.

Cheeseboard 13.00

Selection of local cheeses paired with homemade crackers and seasonal accompaniments

Ice Cream

1 scoop @ 3.50 2 scoops @ 5.00 3 scoops @ 6.50

Rhubarb Ripple

Double Chocolate Chip

Vanilla

Strawberry

Rum & Raisin

English Butter Toffee

Vegan flavours are available, please ask our Team for more details.

Add sauce 50p

Strawberry, Caramel or Chocolate

THE MORRAL
@ The Black Horse

Hot Drinks

Americano 3.40

Flat White 3.50

Latte 3.50

Cappuccino 3.50

Espresso Single 2.80 / Double 3.40

Hot Chocolate 3.90

Add Caramel or Vanilla Syrup 0.85

Tea 3.40

Earl Grey, Berry, Chamomile, Peppermint, Green, Decaffeinated

Liqueur Coffee

Irish Jameson Whiskey 7.60

Gaelic Scotch Whisky 7.10

Calypso Tia Maria 7.10

French Brandy 7.20

Drambuie 7.10

Amaretto Disaronno 6.70

La Mumba (Hot chocolate with brandy) 7.90

Bailey's Latte Bailey's Irish Cream 7.20

ALL AVAILABLE AS DECAFFEINATED

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(N) Contains Nuts Fish Dishes May Contain Bones.

The Small Print

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available from your server or via the QR code,
however we are unable to provide information on other allergens.

A discretionary, optional service charge of 10% will be added for all guests dining at The Morral Restaurant.

Scan for
allergy information

