

The Piano Restaurant

Fine Yorkshire Dining



In celebrating great Yorkshire food we use the finest and freshest Yorkshire produce whenever possible.

We pay homage to the heritage of our surroundings by pursuing our culinary traditions and recreating some Yorkshire and English classic dishes for your enjoyment.

To commence...

Warm Bread

Homemade bread roll with oil, balsamic and a selection of butters
£2.45

Olives

Mixed olives
£2.45

Soup of the Day

See specials card for today's choice
£5.95

Country style Pate

Traditional coarse chicken liver pate with madeira and bacon lardons, served with ciabatta croutes and grape chutney
£6.95

Bleikers of Harrogate Smoked Salmon

Cold smoked salmon with avocado puree lemon mayonnaise and pea shoots
£8.45

Yorkshire Ham Hock

Bridge farm ham hock terrine with pickled vegetables and smooth piccalilli
£7.45

Char-grilled Asparagus

Asparagus spears, locally sourced where possible, mustard mayonnaise and air dried ham
£7.95

East Coast Fishcake

Sustainably sourced fishcake served with tartar sauce, lemon and dressed leaves
£7.45

Yorkshire Blue Cheese Soufflé

Twice baked 'Yorkshire Blue' cheese soufflé, dressed baby leaves and walnut dressing
£7.45

Traditional Potted Shrimp

Brown shrimp bound in butter with lemon and herbs, with whole meal toasts
£7.95

Oak Smoked Chicken Breast

Local chicken breast smoked in-house, with earl grey tea and prunes
£7.45

Yorkshire 'Moules Marinere'

Rope grown mussels steamed in Yorkshire cider with pancetta lardons and leeks
£7.25

To continue...

Coronation Chicken

A British favourite given a new lease of life, pan roast chicken supreme, lightly curried mayonnaise, sultanas, almonds and endive

£14.95

Fish and Chips

East Coast Cod fillet in Jorvik Blonde beer batter, minted pea puree, tartar sauce and hand cut chips

£15.95

Crispy Pork Belly

Slow cooked bridge farm pork belly with 'Lishmans of Harrogate' black pudding, crispy pork rind, apple and shallot

£16.95

Yorkshire Dales Fish Pie

A selection of the finest fish from the counties coastline bound in a creamy white sauce topped with potato and crumbly Wensleydale cheese

£15.95

Pulled Holme Farm Venison

Slow braised shoulder of venison in a rich sauce served with beetroot crisps and orange salad, a Yorkshire take on an American classic

£16.95

Oak Smoked Haddock

Fish smoked the good old fashioned way, served with poached hens egg, crushed new potatoes and wholegrain mustard sauce

£14.95

Red Onion Tart Tatin

A typically French sweet turned savoury and finished perfectly with Cottingham Lowna dairy goats cheese, with dressed leaves and cider vinegar caramel

£12.95

Mushroom cottage pie

Mixed wild mushrooms sautéed with garlic and spinach in a cream and white wine sauce, topped with piped potato and served with mixed leaves

£11.95

Char-grilled Yorkshire Beef*

28 day aged Rib-eye steak – 10oz uncooked weight £20.95

35 day aged Sirloin steak – 8oz uncooked weight £21.95

All steaks served with vine cherry tomatoes, watercress and hand cut chips

Accompany your steak; choose from

Peppercorn sauce, Béarnaise sauce, Garlic butter

£2.45

**A £5 supplement applies for those on a dinner inclusive rate.*

Side orders:

Triple Cooked Fat Cut Chips
Herb New Potatoes
Anise Carrots
Fine Green Beans with Shallots and Garlic
Broccoli Hollandaise
£2.95 each

To conclude...

Yorkshire Curd Tart
Served with egg yolk ice cream and caramelized orange
£6.45

Summer-fruit Pudding
Traditional berry pudding served with clotted cream and elderflower
£6.25

Terry's of York Chocolate Orange
Chocolate orange brownie, Cointreau ice cream and marbled chocolate
£6.45

Carrot Cake with Cream Cheese and Frosted Nuts
Another classic with a modern twist
£6.25

Cranachan Trifle
An English and a Scottish Dessert come together to create a Whisky and Raspberry Trifle
£6.45

Boozy Treacle Tart
Traditional treacle tart Soaked in Amaretto and served with Chantilly cream and kirsch and cherry coulis
£6.45

Lemon Cheesecake
Lemon Curd and gingersnap cheesecake with poached gooseberries
£6.25

Eton not-so Mess
A refined version of a classic summer dessert
£5.95

Ice Creams and Sorbets
A selection of our Home Churned Ice creams and sorbets
£5.95

Cheeseboard
Your choices from our carefully chosen cheese selection, served with traditional accompaniments
£8.95

Food Allergy? Just speak to us about your requirements and we'll endeavour to accommodate them. Please be aware that some dishes do contain nuts.

English Cheese Selection:

Wensleydale

Real Yorkshire Wensleydale from Hawes is hand crafted to a time honored recipe with real Wensleydale milk from cows grazing in the sweet limestone meadows..

Haldenby Blue

This blue goat's milk cheese is produced by Lowna Dairy in Cottingham near Hull. It is surprisingly quite a mild blue cheese, slightly salty with a long lasting taste. This stunning cheese will be appreciated by the newcomer but also the connoisseur.

Harrogate Blue

This exclusive golden bodied, delicate blue veined cheese made from milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish. Named after the local spa town of Harrogate this fascinating full bodied cheese is a winner that should not be missed and will definitely not be forgotten

Swaledale Smoked Richmond

Creamy yellow colour with a close but moist texture. The gentle nature of this particular technique creates a mild nutty smoked flavour. Hard pressed yet very moist cows milk cheese which is a handmade, farmhouse type, Made using locally sourced milk and vegetarian rennet.

Lincolnshire Poacher

This classic style cheddar cheese, made with cow's milk, is produced by the Jones family at Neals Yard Dairy near Alford. It has rich long lasting flavor with sweet, nutty notes and sharp tang that sometimes tastes a bit like pineapple. The texture is smooth, close, dense and creamy. Winner of several gold medals at the British cheese awards.

Oxford Isis

A Modern English Cheese in the style of an Epoisse Produced by the Oxford Cheese Company using Pasteurized cow's milk and vegetarian rennet, This is a deep yellow cheese, with a darker rind produced by washing the cheese with local honey mead during its maturation, This gives it a sweet, complex flavour and aroma. In 2009 Oxford Isis won the Cheese Lovers Trophy at the British Cheese Awards

Mrs. Bell's Blumin White

This is hand crafted stunning offering from Shepherd's Purse dairy near Thirsk. It is made with local cow's milk and is turned every day to ensure the best mould ripening takes place. It has a delicate texture and a wonderful buttery and creamy taste. This is similar to European style Brie. Winner of best speciality cheese at the great Yorkshire show 2011.

Cotherstone

This very mild, creamy and semi soft cheese is formed on a local farm in Teesdale and similar to a Wensleydale. Unpasteurized milk is used and is suitable for vegetarians.

Coffee & Tea

Cafetière for One	£3.50
Freshly ground coffee	
Tea for One	£1.95
Regular or herbal	
Espresso	£2.75
Small cup of dark very strong, black coffee	
Cappuccino	£3.50
Shot of espresso; a little steamed milk; foamed milk	
Caffé Latte	£4.00
Shot of espresso; steamed milk; foamed milk	

Hot Specialties

Caffé Romantico	£6.75
Grand Marnier & Cognac; coffee; whipped cream	
Toasted Almond	
Amaretto & Kahlúa; coffee; whipped cream	
Italian Coffee	
Amaretto & Galliano; coffee; whipped cream	
Calypso Coffee	
Tia Maria; coffee; whipped cream	
Irish Coffee	
Jameson Irish Whiskey; coffee; whipped cream	
50ml total spirits measure	