Dessert Menu

CHERRY BAKEWELL TART (V) | £7.00
Served with warm custard
Contains Allergens 1, 3, 4, 10

ETON MESS (V) | £8.50
Strawberries, crushed meringues laced with berry coulis & whipped cream
Contains Allergens 3, 4, 12

CHOCOLATE & COCONUT TART (V/VE) | £8.50
With raspberry coulis & vegan vanilla ice cream
Contains Allergens 1, 9, 12

STICKY TOFFEE PUDDING (V) | £7.50
Served with toffee sauce & vanilla ice cream
Contains Allergens 3, 4, 10

BLACK FOREST CHEESECAKE (V) | £8.00
Served with Chantilly cream & wild berry compote
Contains Allergens 4, 10

TRIPLE CHOCOLATE BROWNIE (V) | £8.00
Served with Cornish clotted cream & rich chocolate sauce
Contains Allergens 3, 4, 9

CHOCOLATE BROWNIE SUNDAE (V) | £7.50
Served with chocolate brownie, vanilla ice cream & chocolate sauce, topped with whipped cream & a crisp wafer
Contains Allergens 3, 4, 9, 10

SELECTION OF FRUIT SORBETS OR ICE CREAM | £7.50
Served with a crisp wafer
Sorbet contains none of the 14 allergens
Ice cream contains Allergens 4, 10

DESSERT COFFEES

LIQUEUR COFFEE | £6.95
ESPRESSO | £2.95
CAPPUCCINO | £3.50
LATTE | £3.50
FLAT WHITE | £3.50
YORKSHIRE TEA | £3.00
SELECTION OF FRUIT & HERBAL TEAS | £3.50

Wine List

Red Wine

175ml 250ml bottle

TEMPRANILLO **£5.45 | £7.45 | £21.95**
Viña Arroba | Spain · 12.0%
A soft, easy-drinking dry red wine full of delicious ripe fruit flavours.

MERLOT **£6.75 | £9.50 | £25.95**
Casa Santiago | Chile · 13.0%
An intense red colour with aromas of red berry fruits and cassis. This medium-bodied wine offers abundant freshness and ripeness of fruit.

CABERNET SAUVIGNON **£6.75 | £9.50 | £25.95**
Casa Santiago | Chile · 13.0%
A ruby red colour and bright highlights. Intense aromas of strawberry and raspberry with a hint of dark chocolate.

SHIRAZ **£6.25 | £8.95 | £25.50**
Beyond the River | Australia · 14.0%
Elegant black and red fruit characters, with soft open fruit on the palate, soft light tannins and a hint of spice.

MALBEC **£6.95 | £9.75 | £28.95**
Los Haroldos | Argentina · 13.0%
Ruby red in colour with a soft and elegant aroma of plums and cherries. Flavours of fresh red fruits.

White Wine

175ml 250ml bottle

PARDINA/CHARDONNAY **£5.45 | £7.45 | £21.95**
Viña Arroba | Spain · 11.0%
This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple.

PINOT GRIGIO **£5.95 | £8.25 | £23.95**
Borgo in Fiore | Italy · 12.0%
A clean, well-balanced dry white wine with an elegant, delicate perfume and fresh apple fruit flavours.

CHARDONNAY **£6.25 | £8.95 | £25.50**
Beyond the River | Australia · 12.5%
A fresh, rich wine full of tropical fruit flavours such as pineapple, pears and melon.

SAUVIGNON BLANC **£6.75 | £9.50 | £25.95**
Santa Helena | Chile · 12.0%
This elegant dry white has a distinctive grassy aroma and a full fruity flavour, which lingers on the palate.

Rosé Wine

175ml 250ml bottle

TEMPRANILLO ROSADO **£5.45 | £7.45 | £21.95**
Viña Arroba | Spain · 11.0%
This fresh and elegant rosé features aromas of ripe strawberry and flavours of juicy cranberry and cherry.

ZINFANDEL ROSÉ **£5.95 | £8.25 | £23.95**
Feather Falls | USA · 11.0%
Ripe juicy grapes produce this delightful slightly sweet wine with aromas of fresh strawberries and soft red fruits.

BLUSH PINOT GRIGIO **£5.95 | £8.25 | £23.95**
Borgo in Fiore | Italy · 11.5%
Crisp, lively and dry Italian wine with delicate red berry, strawberry and floral aromas and a refreshing fruit-driven finish.

Sparkling Wine

glass bottle

PROSECCO **£9.50 | £29.95**
Borgo Alato | Italy · 11.0%
Fresh, dry and soft on the palate, with a fruity and harmonious finish.

Taste Restaurant Crown Spa Hotel

Follow us on socials to keep up to date with offers and events!

To Start

SOUP OF THE DAY (V) | £6.50
Served with warm artisan bread
Contains Allergens 4, 10

CHICKEN LIVER AND BRANDY PARFAIT | £7.50
Served with caramelised onion chutney and toasted baguette
Contains Allergens 4, 10, 12

TRADITIONAL PRAWN COCKTAIL | £9.50
Marie Rose sauce, crisp cos lettuce & toasted baguette
Contains Allergens 3, 4, 5, 10

GARLIC AND HERB BAKED CAMEMBERT (V) | £10.95
Caramelised onion chutney, roasted garlic & toasted baguette
Contains Allergens 4, 10, 12

V = VEGETARIAN
VE = VEGAN
GFA = GLUTEN FREE AVAILABLE
NGC = NO GLUTEN CONTENT

Burgers

21-DAY AGED BEEF BURGER WITH BACON & CHEESE | £16.95
Served with burger garnish in a brioche bun, coleslaw & thick cut chips
Contains Allergens 3, 4, 10

CHARGRILLED CHICKEN BURGER | £16.95
Served with burger garnish in a brioche bun, coleslaw & thick cut chips
Contains Allergens 3, 10

BEETROOT, RED PEPPER & QUINOA BURGER (V/VE) | £15.50
Served with burger garnish in a vegan brioche bun & thick cut chips
Contains Allergens 10

PLANT BASED BURGER (V/GFA) | £15.95
Served in a brioche bun with salad, gherkin & mayonnaise
Contains Allergens 3, 4, 10

Stone Baked Breads

Handmade · All contain Allergens 4, 10

GARLIC & HERB PIZZA BREAD (V/GFA) | £5.95

GARLIC & HERB PIZZA BREAD (V/GFA) | £6.95
With Italian tomato sauce

PIZZA GARLIC BREAD NONNO (V/GFA) | £7.95
Garlic & herb Italian tomato sauce with blue cheese, finished with chilli oil

Main Course

8OZ SIRLOIN STEAK | £25.50
Served with tenderstem broccoli, grilled tomato, flat mushroom, thick cut chips & onion rings
Contains Allergens 4, 10

BEER BATTERED FISH AND CHIPS | £15.95
Beer battered fish served with rustic thick cut chips, mushy peas and tartare sauce
Contains Allergens 3, 6, 10, 11

CHICKEN BREAST | £16.95
Served on creamy mash with seasonal vegetables and gravy
Contains Allergens 4

PAN SEARED SEABASS FILLET | £16.95
Served with creamed mash, tenderstem broccoli, peas & chorizo cream
Contains Allergens 4, 6 (NGC)

LAMB KOFTA | £18.50
Served in folded flatbread with pickled fennel salad, tzatziki dip & chips
Contains Allergens 4, 10, 12

THAI VEGETABLE CURRY WITH RICE (V/VE/NGC) | £14.50
Served with fragrant basmati rice, lime wedge & coriander
Contains none of the 14 allergens

SWEET POTATO CURRY (V/VE/NGC) | £14.50
Served with fragrant basmati rice, lime wedge & coriander
Contains Allergen 11

Stone Baked Pizzas

Handmade · All contain Allergens 4, 10

CLASSIC MARGHERITA (V/GFA) | £14.50
Italian tomato sauce, mozzarella & fresh basil

PEPPERONI (GFA) | £15.50
Italian tomato sauce, mozzarella & pepperoni

HAM & MUSHROOM (GFA) | £15.00
Italian tomato sauce, mozzarella, ham & mushroom

VEGETARIAN (V/GFA) | £15.00
Italian tomato sauce, mozzarella, caramelised onion, peppers, sun-dried tomatoes & mushroom
Contains additional Allergen 12

Pasta

PENNE CARBONARA | £15.95
Penne pasta tossed in a creamy garlic sauce with bacon, finished with Parmesan cheese
Contains Allergens 4, 10

PENNE PESTO | £15.95
Penne pasta tossed in a creamy basil pesto sauce, finished with Parmesan cheese
Contains Allergens 1, 4, 10

ADD CHICKEN | +£6.00

SIDES

RUSTIC THICK CUT CHIPS (V/VE) | £3.00
Contains Allergen 10

BATTERED ONION RINGS (V/VE) | £3.50
Contains Allergen 10

COLESLAW (V) | £2.50
Contains Allergen 3

SEASONAL VEGETABLES (V/VE) | £3.50
Contains Allergen 4

ALLERGEN INDEX

1. Nuts – Almonds, Walnuts, Pecan Nuts, Brazil Nuts, Hazelnuts, Cashew & Pine Nuts
2. Peanuts 3. Eggs 4. Dairy 5. Crustaceans 6. Fish 7. Sesame 8. Celery 9. Soya
10. Cereals containing Gluten, Wheat & Oats 11. Mustard 12. Sulphites 13. Lupin
14. Molluscs – Clams, Cockles, Mussels, Oysters, Octopus, Snails, Squid, Calamari & Scallops

DIETARY REQUIREMENTS

Please notify your server of any dietary requirements – our team are happy to assist with dish recommendations & allergen information.