



AMPLEFORTH ABBAY

MENU



Served until 12

Breakfast

Early Bell Breakfast	12
Bacon, sausage, mushroom, black pudding, egg, beans, tomato & hash brown. *GF	
Gardener's Yorkshire Breakfast	10
Vegan sausages, mushrooms, beans, tomato, egg & hash brown. *GF, V	
Smashed Avocado & Eggs	10
Creamy avocado on toasted bloomer, topped with poached eggs. *GF, V	
Ampleforth Petit Déjeuner	8
Fresh croissant with butter & jam, Ampleforth Apple Juice & tea or coffee	
2 Toasted bloomer slices & jam *GF	4
Toasted Teacake & butter	3
Bacon Ciabatta *GF	6.50
Sausage Ciabatta	6.50
Arleys Vegan Sausage Ciabatta	6.50

Served from 12

Salads

Greek Salad	14
Crumbled feta with olives, croutons and dressed leaves, finished with white cabbage. *Vn,*GF	
Chicken Caesar Salad	15
Gently cooked chicken with crisp leaves, shaved parmesan and homemade croutons. Served with a traditional Caesar dressing. *GF	

Sandwiches

Yorkshire Ham, Cheese & Chutney	9
Mature Cheddar & Pickle	9
Egg Mayonnaise	8
Guacamole, Cucumber, Tomato & Onion	8
BLT - Bacon, Lettuce, Tomato & Mayo	10
On white or brown bloomer with salad garnish. Gluten free also available.	
Add cup of soup or chips	2.50

Lighter Lunch

Quiche of the Day	12
A generous slice of homemade quiche served with house salad & homemade chips.	
Yorkshire Ploughman's	13
Pork pie, ham, cheddar, chutney, pickles & salad with bloomer bread.	
Vegetarian alternative available.	
Hearty Homemade Soup of the Day	
Made with the best of the season.	
Served with fresh bread *GF	8
or a homemade cheese scone	9
French Onion Soup	10
Comforting and satisfying with Beef Short Rib & cheese crouton.	

Seasonal Mains

Slow-Braised Yorkshire Beef Stew	16
Local beef, gently braised with seasonal root vegetables in a rich, comforting gravy. Served with creamy mash and braised red cabbage. GF	
Chilli Sin Carne	14
A comforting vegetable chilli, quietly spiced and served with rice and tortilla chips. GF, *Vn	
Yorkshire Sausage & Mash	14
Local pork sausages, or Arleys vegan sausages, with creamy mash, braised red cabbage, crispy onions and gravy. GF, *Vn	
Whitby Haddock & Chips	17
Fresh haddock from the Yorkshire coast, in a light batter, cooked to order. Served with hand-cut chips, mushy peas and homemade tartare sauce. *GF	
Classic Lasagne	17
A traditional dish of layered pasta, rich ragù and béchamel. Served with garlic bread and a simple side salad.	
Please also see the specials board	

Side Orders

Homemade Chips	4
Simple Salad	4
Truffle & Parmesan Fries	6

V Vegetarian | ***V** Vegetarian available
Vn Vegan | ***Vn** Vegan available
GF Gluten free | ***GF** Gluten free available

Grill

The Abbey Beef Burger	16
6oz Yorkshire beef burger made from shortrib, chuck and brisket, with gem lettuce, tomato, cheese and crispy onions. Served with hand-cut chips and relish. *GF	
Spicy Chicken Burger	15
with gem lettuce, tomato, siracha mayo, pickled red cabbage & crispy onions.	
Pumpkin & Spinach Burger	15
in a quinoa crumb, baby gem, tomato, sweet chilli, vegan mayo & brioche style bun.	
Greek Style Chicken Flatbread	13
Marinated chicken with cos lettuce, pepper & onion with chilli jam & mint yoghurt.	
Greek Style Halloumi Flatbread	13
Griddled halloumi with cos lettuce, peppers & onion with chilli jam & mint yoghurt. V	

Afternoon Tea

Cream Tea	7
A proper Yorkshire scone, fresh from the oven, strawberry jam & clotted cream plus a choice of a pot of Yorkshire Tea or filter coffee.	
Afternoon Tea	25
Selection of freshly made sandwiches, homemade cakes & a proper Yorkshire scone, fresh from the oven, jam & clotted cream. Served with a pot of Yorkshire Tea or filter coffee.	
Add Prosecco	8



Drinks Menu

Hot Beverages

Pot of Yorkshire Tea for one	2.95
Speciality teas	2.95
Real Hot Chocolate	4.25
<i>Add marshmallows or cream 0.50</i>	
Kids Hot Chocolate	3.50
<i>Add marshmallows or cream 0.50</i>	

Ground Coffees

Espresso	2.50
Double Espresso	3.50
Americano	<i>Regular 3.25 Large 3.75</i>
Cappuccino	<i>Regular 3.50 Large 3.95</i>
Latte	<i>Regular 3.50 Large 3.95</i>
Mocha	<i>Regular 3.75 Large 4.50</i>
Flat White	3.95
Babyccino	1.50
Iced Coffee / Syrup	5.00

Coffee supplied by Roost Coffee Roasters, Malton. Oat milk, coconut milk, soya milk and a range of syrups are available (+50p)

Cold Beverages

Ampleforth Abbey Apple Juice	3.25
Harrogate Spa water, still or sparkling	2.25
San Pellegrino	3.25
<i>lemon / orange / grapefruit / pomegranate</i>	
Belvoir Elderflower Presse	3.25
Belvoir Ginger Beer	3.25
Coca Cola, Diet Coke	3
Fever Tree Tonic, Light Tonic	3
Homemade still cloudy lemonade	3
Homemade still strawberry lemonade	3
Glass of cold milk	1.50

Beer, Cider, Wine & Gin

Ampleforth Abbey Beer	4.25
<i>(330ml bottle) ABV 7%</i>	
Wold Top 'Against the Grain' Lager	5.25
<i>Gluten Free (500ml bottle) ABV 4.5%</i>	
Wold Top 'Scarborough Fair' IPA	5.25
<i>Gluten Free (500ml bottle) ABV 6%</i>	
Wold Top 'Intuition' Pale Ale	4.25
<i>Low Alcohol (330ml can) ABV <0.5%</i>	
Yorkshire Heart Liberty Lager	5
<i>(500ml bottle) ABV 5%</i>	
Ampleforth Abbey Cider	4.25
<i>(500ml bottle) APV 6.5%</i>	
Ampleforth Abbey Premium Cider	4.95
<i>(500ml bottle) ABV 8%</i>	
'Williams Grove' Sauvignon Blanc	4.95
<i>(187ml bottle) ABV 13.5%</i>	
'Williams Grove' Chardonnay	4.95
<i>(187ml bottle) ABV 12.5%</i>	
'Williams Grove' Merlot	4.95
<i>(187ml bottle) ABV 12.5%</i>	
'Tosti' Prosecco	8.00
<i>(200ml bottle) ABV 11%</i>	

Ampleforth Abbey Gin & Tonic ABV 42.5%

Made with apples from Ampleforth Abbey Orchard, in collaboration with York Gin.

Bright apple gin with a lovely juniper balance, served with Fever Tree Tonic/Light Tonic and an apple slice garnish

Single Serve	7.95
<i>(25ml) with Fever Tree Tonic/Light Tonic</i>	
Double Serve	10.95
<i>(50ml) with Fever Tree Tonic/Light Tonic</i>	

