AMPLEFORTH ABBEY

MENU



Breakfast

Served until 12 noon

Early Bell Breakfast **13**
A hearty breakfast of bacon, sausage, black pudding, mushrooms, egg, beans, tomato and golden hash browns. Served with your choice of white or brown toast. (*GF)

Gardener's Yorkshire Breakfast **11**
A satisfying plant-based breakfast of vegan sausages, mushrooms, beans, tomato and golden hash browns, served with egg and your choice of white or brown toast. (*GF, *V, *Vn)

English Muffin with Poached Eggs & Hollandaise **10**
Two softly poached eggs on a warm English muffin, finished with a rich, buttery hollandaise sauce.

Add smoked salmon **3**
Add Yorkshire ham **3**
Add spinach (V) **2**

Breakfast Bap **7.50**
A freshly prepared breakfast bap, filled just as you like it. Choose any three fillings:
Bacon, sausage, fried egg, mushrooms, hash brown or vegan sausage. (*GF, *V, *Vn)

Add an extra filling **1.50**

Toasted Bloomer with Butter & Jam **4**
Two slices of white or brown bloomer, lightly toasted and served with butter and jam. (*GF, V, *Vn)

Toasted Teacake with Butter & Jam **4**
A traditional fruit teacake, served warm with butter and jam. (V)

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

Sandwiches

Served from 12 noon

Yorkshire Ham, Cheese & Tomato Chutney (*GF) **9**

Mature Cheddar & Branston Pickle (*GF, V) **9**

Classsic Egg Mayonnaise (*GF, V) **8**

Guacamole, Cucumber, Pepper, Tomato & Onion (*GF, V, *Vn) **8**

BLT - Bacon, Lettuce, Tomato & Mayonnaise (*GF) **10**

Smoked Salmon & Cream Cheese Bagel **10**

Add a cup of soup or small chips **3**

All sandwiches are prepared fresh and served on your choice of white or brown bloomer, accompanied by a dressed house salad. Gluten-free bread is available

Ciabatta Toasties

Served from 12 noon

Pastrami & Emmental **9**
Peppered pastrami with melting Emmental cheese, sharp gherkins and a touch of sweet chilli jam. (*GF)

Yorkshire Ham & Cheddar **9**
Yorkshire ham and mature cheddar, finished with sweet red onion marmalade. (*GF)

Garlic Mushroom & Cheddar **8**
Roasted flat mushrooms with mature cheddar and a rich garlic mayonnaise. (V)

Add a cup of soup or small chips **3**

All toasties are served warm with a dressed house salad. Gluten-free bread is available.

If you have any food allergies, intolerances, or dietary requirements, please speak to a member of our team before ordering. Full allergen information is available upon request. Whilst every care is taken in our kitchen, we cannot guarantee the absence of allergens.

Seasonal Mains

Served from 12 noon

Pie of the Day **17**

A generous, locally sourced meat or vegetable pie, served with your choice of homemade creamy mash or hand-cut chips, seasonal vegetables and rich gravy.
Please ask our team for today's filling. (*V)

Roasted Pork Loin Bap **15**

Tender roasted pork loin in a soft bap, layered with homemade stuffing, sweet apple sauce and crisp crackling. Served with rich gravy and homemade chips.

French Onion Soup & Beef Short Rib **11**

Slow-cooked beef short rib with sweet, slowly caramelised onions in a rich beef broth, finished with a traditional cheese crouton. (*GF)

Baked Yorkshire Ham & Fried Eggs **14**

Slices of honey-baked Yorkshire ham, served with two fried eggs and tangy tomato relish. Choose between homemade chips or creamy mash. (*GF)

Chilli Bowl **14**

Choose from our slow-cooked beef chilli or hearty vegetable chilli, served over steamed rice or homemade chips and finished with melted cheddar cheese. (*GF, *V, *Vn)

Side Orders

Served from 12 noon

Homemade Chips **4**

Hand-cut and freshly cooked. (*GF, V, Vn)

Simple Salad **4**

Fresh leaves and seasonal salad vegetables with house dressing. (GF, V, Vn)

Truffle & Parmesan Chips **6**

Golden homemade chips finished with truffle oil and freshly grated Parmesan. (*GF, V)

Please note: 10% Discretionary Service Charge will be added to all food bills and can be removed on request

Lighter Lunch

Served from 12 noon

Quiche of the Day **12**

A generous slice of freshly baked homemade quiche, served warm or cold with dressed salad and homemade chips. (V)

Soup of the Day **8**

A warming bowl of homemade seasonal soup, prepared fresh in our kitchen and served with a soft bread roll and butter. (*GF, V)

Swap roll for a homemade cheese scone. **1**

Yorkshire Ploughman's **13**

A traditional Yorkshire plate of locally sourced pork pie, sliced ham and mature cheddar, accompanied by a selection of chutneys and pickles, dressed salad and crusty ciabatta.

Garden Ploughman's **13**

A generous slice of freshly baked quiche, mature cheddar and cranberry Wensleydale, served with chutneys, pickles, dressed salad and crusty ciabatta. (V)

Smoked Salmon & Dill Salad **15**

Delicate smoked salmon served with crisp lettuce leaves, vine tomatoes and sweet pickled cucumber, finished with a fresh dill dressing. (*GF)

Afternoon Tea

Cream Tea **7**

A freshly baked Yorkshire fruit scone, served with strawberry jam and clotted cream. Accompanied by your choice of freshly ground coffee or a pot of Yorkshire Tea. (V)

Afternoon Tea **25**

A generous tier of freshly prepared finger sandwiches, an assortment of homemade cakes and freshly baked Yorkshire fruit scones, served with strawberry jam and clotted cream. Enjoyed with your choice of freshly ground coffee or a pot of Yorkshire Tea. Minimum two people.

Add a glass of Prosecco **8**

At Ampleforth Abbey, we believe in simple food, prepared with care and served with a warm Yorkshire

Drinks Menu

Hot Beverages

Pot of Yorkshire Tea for one	**2.95**
Speciality teas	**2.95**
Real Hot Chocolate *Add marshmallows or cream* **50p**	**4.25**
Kids Hot Chocolate *Add marshmallows or cream* **50p**	**3.50**

Ground Coffees

Espresso	**2.50**
Double Espresso	**3.50**
Americano	*Regular* **3.25** | *Large* **3.75**
Cappuccino	*Regular* **3.50** | *Large* **3.95**
Latte	*Regular* **3.50** | *Large* **3.95**
Mocha	*Regular* **3.75** | *Large* **4.50**
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 *lemon / orange / grapefruit / pomegranate*	**3.25**
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 *(330ml bottle) ABV 7%*	**4.25**
Wold Top 'Against the Grain' Lager *Gluten Free (500ml bottle) ABV 4.5%*	**5.25**
Wold Top 'Scarborough Fair' IPA *Gluten Free (500ml bottle) ABV 6%*	**5.25**
Wold Top 'Intuition' Pale Ale *Low Alcohol (330ml can) ABV <0.5%*	**4.25**
Yorkshire Heart Liberty Lager *(500ml bottle) ABV 5%*	**5**
Ampleforth Abbey Cider *(500ml bottle) APV 6.5%*	**4.25**
Ampleforth Abbey Premium Cider *(500ml bottle) ABV 8%*	**4.95**
'Williams Grove' Sauvignon Blanc *(187ml bottle) ABV 13.5%*	**4.95**
'Williams Grove' Chardonnay *(187ml bottle) ABV 12.5%*	**4.95**
'Williams Grove' Merlot *(187ml bottle) ABV 12.5%*	**4.95**
'Tosti' Prosecco *(200ml bottle) ABV 11%*	**8.00**

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 *(25ml) with Fever Tree Tonic/Light Tonic*	**7.95**
Double Serve *(50ml) with Fever Tree Tonic/Light Tonic*	**10.95**