RESIDENCE

LUNCH

Available all day Mon-Fri. Available Sat-Sun (+ bank holidays) from 12:00

CIABATTA SANDWICHES

Served on toasted ciabatta with skin on fries and a side salad

Steak & Cheese GFA 17.45
Grilled bavette steak, chimichurri mayo, cheddar cheese, crispy shallots, rocket

Chicken & Queso GFA 16.95
Cajun chicken, chorizo, queso sauce, grilled onions and peppers

Beer Battered Fish Sando GFA 16.95
Beer battered haddock, tartare sauce, shredded lettuce, tangy slaw

Halloumi & Hash Brown V VEOA GFA 16.95
Grilled halloumi, roasted peppers, hash brown, sriracha aioli, shredded lettuce (Vegan option: swap halloumi for tofu)

BURGERS

Served on a toasted seeded brioche bun with skin on fries and coleslaw

Classic Cheeseburger GFA 16.45
6oz beef patty, American cheese, shredded lettuce, tomato, gherkins, house burger sauce

Triple Bacon Burger GFA 17.95
Two 3oz smashed beef patties, American cheese, streaky bacon, bacon jam, baconnaise, gherkins, shredded lettuce

Buttermilk Chicken Burger 16.45
Buttermilk fried chicken, American cheese, shredded lettuce, tomato, gherkins, house burger sauce

Nashville Chicken Burger 17.95
Spicy Nashville buttermilk fried chicken, ranch, gherkins, shredded lettuce

Quorn Buttermilk "Chicken" Burger VE 16.45
Quorn buttermilk style "chicken" fillet, vegan cheese, shredded lettuce, tomato, gherkins, house burger sauce

SALADS

Chicken Caesar Salad 15.45
Grilled chicken, crispy bacon lardons, cos lettuce tossed in house Caesar dressing, sourdough croutons, Parmesan

Superfood Salad V GF VEOA 13.95
Mixed leaf, sweet potato, sun blush tomatoes, roasted peppers, pickled onions, cucumber, beetroot, falafel, feta, balsamic dressing (Vegan option: swap feta for tofu)

- Add grilled chicken 4.00
- Add grilled halloumi 4.00
- Add smoked salmon 4.00

FESTIVE SANDWICHES

Served on toasted ciabatta with skin on fries and a pot of gravy

Turkey Festive Stack GFA 16.95
Roast turkey, stuffing, sausage, streaky bacon & cranberry mayo

Chicken, Bacon & Brie GFA 16.95
Chicken, streaky bacon, brie & cranberry mayo

Veggie Festive Melt VEOA 16.95
Quorn buttermilk "chicken", brie & cranberry mayo

SIDES

Skin On Fries VE GF 4.75

Halloumi Fries V 7.50

Onion Rings V 5.00

Red Cabbage Coleslaw VEOA V GF 4.00

Please inform your server of any allergies when placing your order. While we take precautions, our kitchen handles multiple allergens and fryers may share oil, so we cannot guarantee an allergen-free environment.

V Vegetarian VE Vegan GF Gluten free GFA Gluten free available VEOA Vegan option available

Scan for our full allergen matrix

RESIDENCE

BREAKFAST

Breakfast served all day Mon-Fri. Sat & Sun (+ bank holidays) until 13:00. No substitutions. During busy periods, alterations will be politely declined

Full English GFA 16.95
Double back bacon, Butcher's Cumberland sausage, egg (poached or fried), Heinz baked beans, hash brown, flat mushroom, grilled tomato, buttered sourdough toast

Veggie Breakfast V GFA ..... 15.45 VEOA
Grilled halloumi, spinach, sweetcorn fritter, egg (poached or fried), Heinz baked beans, hash brown, flat mushroom, grilled tomato, smashed avocado on sourdough (Vegan option: vegan sausages)

Breakfast Sandwich GFA ..... 12.25 VEOA
Warm, buttered ciabatta with your choice of THREE fillings. Served with a side salad. **Choose from:** Back bacon, Cumberland sausage, vegan sausage, fried egg, hash brown, black pudding, cheese, grilled tomato, flat mushroom

EXTRAS & ADD-ONS

Black Pudding (2) 2.50
Back Bacon (2) 4.00
Streaky Bacon (3) 4.00
Cumberland Sausage (1) 2.50
Smoked Salmon (60g) 4.00
Chorizo (50g) 3.00
Feta (50g) 2.50
Avocado 3.00
Hash Brown (2) 3.00
Egg (1) 2.00
Halloumi (2) 4.00
Vegan Sausage (2) 2.50

BRUNCH

Steak and Eggs GF 22.95
8oz Bavette steak, cooked medium rare. Served on rancheros sauce, with fried eggs, crispy paprika potatoes and chimichurri

Eggs Residence GFA 16.45
Toasted English muffin, topped with hash browns, crispy bacon, poached eggs and hollandaise sauce

Rancheros V GF 15.45
Black beans, grilled peppers and onions in rancheros sauce. Served on crispy corn tortillas, with a sweetcorn fritter, smashed avocado, poached egg, pico de gallo and lime

- Add chorizo 3.00

Turkish Eggs V GFA 15.45
Greek yoghurt seasoned with confit garlic and lemon. Topped with poached eggs, Aleppo chilli brown butter, crispy shallots, dill, lemon and buttered sourdough

Nashville Chicken Hollandaise 16.45
Toasted brioche topped with tangy slaw, Nashville fried chicken, gherkins, fried egg, hollandaise sauce and crispy shallots

Classic Diner Omelette GFA 15.45
Three egg, folded omelette with your choice of fillings. Served with a side salad and buttered sourdough toast. **Choice of THREE fillings:** Bacon, ham, cheese, grilled tomato, mushroom, roasted peppers, spinach, onions

Eggs Royale GFA 16.45
Toasted English muffin, topped with smoked salmon, spinach, poached eggs and hollandaise sauce

Smashed Avo on Toast V GFA VEGA 13.95
Smashed avocado and two poached eggs on sourdough. With Maldon flaked sea salt, cracked black pepper, lemon and crispy chilli oil (Vegan option: swap eggs for flat mushrooms and grilled tomatoes)

- Add back bacon 4.00
- Add grilled halloumi 4.00
- Add flat mushrooms and grilled tomatoes 3.00

SOMETHING SWEETER?

Buttermilk Pancakes 15.45 *or* **Brioche French Toast** 16.45

★ **Spiced marmalade glaze,** vanilla mascarpone, gingerbread biscuit crumb, candied citrus peel, white chocolate sauce

- Smoked streaky bacon, fried egg, hash brown bites, brown butter, maple syrup
- Blueberry compote, vanilla mascarpone, strawberry coulis, cinder toffee, maple syrup

Banana Bread VE GF 13.95
Warmed banana bread, maple butter, blueberry compote, strawberry coulis, cinder toffee, maple syrup

Yoghurt Bowl VE 10.50
Vegan friendly yoghurt topped with homemade granola, banana, blueberry compote, strawberry coulis, maple syrup

WINE

WHITE

	175ml	250ml	BOTTLE
Bello Tramonto Pinot Grigio, Italy *Rich fruity aroma, smooth fruity taste*	5.90	7.90	22.95
Akarana Sauvignon Blanc, New Zealand *Intense tropical fruit aromas, light on the palate*	8.20	10.40	30.95

ROSÉ

	175ml	250ml	BOTTLE
Morador Rosado Garnacha, Spain *Ripe raspberry and strawberry fruits, soft and easy drinking*	6.20	8.20	23.95
La Ferme Julien Rosé, France *Pale pink, dry but fruity with well balanced finish*	7.60	9.60	27.95

RED

	175ml	250ml	BOTTLE
Petrarinusa Organic Nero d'Avola, Italy *Elegant, soft tannins with intense Mediterranean scents*	6.60	9.00	26.95
La Grupa Malbec, Argentina *Ripe red fruit nose, sweet spice, well structured with hints of cherry and plum*	8.70	11.00	32.95

SPARKLING

	125ml	BOTTLE
Primi Soli Prosecco, Italy *Soft citrus aromas with a hint of stone fruits on the palate*	6.60	28.95

BEERS ON TAP

		HALF	PINT
Residence Lager	4.0% abv	3.00	6.00
Kirkstall Virtuous IPA	4.5% abv	3.25	6.50
Veltins Pilsener	4.8% abv	3.35	6.75

BEERS FROM THE FRIDGE

Corona	4.5% abv	4.90
Corona Cero Alcohol Free	0.0% abv	4.10
Kopparberg Crisp Apple	4.5% abv	6.10
Kopparberg Strawberry & Lime	4.0% abv	6.60
Kirkstall Virtuous IPA Low Abv	0.5% abv	5.95

BOTTOMLESS BRUNCH

Upgrade to 90 minutes of bottomless fizz for £20.00

Just purchase a meal over the value of £12.00

HOT DRINKS

Yorkshire Breakfast Tea	3.20
Organic Speciality Teas Earl Grey · Peppermint · Green Tea	3.70
Double Espresso	3.80
Americano	4.00
Flat White	4.50
Cortado	4.50
Latte	4.80
Cappuccino	4.80
Mocha	5.00
Hot Chocolate add cream and marshmallows for £1	4.80
Chai Latte	4.80
Dirty Chai Latte	5.00
Iced Latte with choice of syrup: sugar syrup, vanilla syrup or caramel syrup (vegan milk option included)	5.50
Dairy free milks oat milk or soya milk	+0.50
Syrups vanilla or caramel	+0.75
★ **Festive syrups** pumpkin spice or gingerbread	+0.75
Hot Water All proceeds donated to WaterAid and matched by Residence	0.50

FESTIVE DRINKS

Terry's Orange Baileys Hot Chocolate served with whipped cream	7.50
Pumpkin Spiced Iced Latte with vanilla cold foam	6.95

LOVE OUR COFFEE? Available to purchase on site Cafetière or whole bean — 9.95 — **Ask your server!**

SOFT DRINKS

Coca Cola, Diet Coke, Lemonade, Coke Zero (16oz)	4.30
100% Juices Orange · Pineapple · Apple	4.00
Franklin & Sons Sparkling Softs (275ML) Brewed Ginger Beer · Pressed Raspberry Lemonade · Rhubarb Lemonade	5.00
Franklin & Sons Mixers Indian Tonic · Light Tonic	3.00
Harrogate Sparkling Water (330ML)	2.50
Harrogate Still Water (330ML)	2.50

RESIDENCE MOORTOWN · FESTIVE SEASON

CHRISTMAS AT MOORTOWN.

Festive menu · Wed–Sat evenings, 25th Nov – 24th Dec, from 5pm

3 COURSES £44.95 · 2 COURSES £39.95

Both include a welcome drink & Christmas cracker. Book by 1st Dec and the wine's on us!

MOORTOWN@RESIDENCECAFEBAR.CO.UK · 0113 397 9372 · 390–392 HARROGATE RD

SCAN TO BOOK A TABLE

SMOOTHIES

Tropical 6.95
Pineapple, passionfruit, mango

Strawberry 6.95
Strawberry, banana, apple

LIQUEUR COFFEES

Irish Coffee 7.50
Using Jameson's Irish whiskey and demerara sugar

Baileys Hot Chocolate 7.50
Hot chocolate mixed with Baileys Irish liqueur, topped with squirty cream, served with marshmallows

COCKTAILS

2 FOR £14 or £8.50 each

Drinks must be ordered at the same time and must be two of the same cocktail

Bloody Mary
Wolfe Bros Bonomi Vodka, Tabasco, Hendersons Relish, Lemon, Tomato Juice

Tommy's Margarita
Tequila Blanco, Lime, Agave Syrup

Aperol Spritz
Aperol Apertitif, Prosecco, Soda, Orange Slice

Mimosa
Orange Juice, Prosecco

Espresso Martini
Wolfe Bros Bonomi Vodka, Thomas Green Coffee Liqueur, Espresso, Sugar

Pornstar Martini
Wolfe Bros Bonomi Vodka, Passionfruit Liqueur, Vanilla Syrup, Lemon, Pineapple, Shot of Prosecco

GIFT IDEAS?
Treat someone to Residence

SCAN FOR GIFT VOUCHERS