

KYTE MENU

Served Monday to Saturday 12 - 9pm

Starters

Soup of the Day £3.95 (v)

Served with a crusty bread roll

Olives £4.45 (v)

Black and green olives marinated in herbs & spices served with roast red peppers, sun blushed tomatoes, white onion & manchego cheese

Garlic Bread £2.95 / with cheese £3.95 (v)

Baked Stuffed Mushroom £4.45 (v)

Portobello mushroom with sun blushed tomato & chive risotto. Finished with grated parmesan cheese, mixed salad & roast red pepper coulis

Ham Hock Terrine £4.45 (GF)

Pressed ham hock terrine with apricots & shallots. Served with spiced apple compote, beetroot pickled egg, tangy pickled carrot, salad garnish & toasted brioche

Crispy Parma Ham & Bocconcini Bruschetta £4.45

Crusty baguette with parma ham & bocconcini mozzarella with salsa verde & finished with roast red pepper coulis & balsamic glaze

Apple & Blue Cheese Salad £3.45 (v) (GF)

A salad of soft Yorkshire blue cheese, apples & toasted walnuts served on a bed of mixed cos & spinach leaves. Finished with a blue cheese dressing

Gin Cured Salmon £4.45 (GF)

Slices of our home cured gin salmon, served with a dill potato salad, fresh beetroot, crispy radish & tangy gin vinaigrette.

Creamy Garlic Mushrooms £4.95 (v)

Served with garlic bread & finished with baby spinach

Honey & Sweet Chilli Chicken Wings £4.95

Chicken wings coated in our own spices, fried & served in our home made sticky sauce

Atlantic Prawn Cocktail £5.95

Prawns, grapes & celery with spiced Marie Rose sauce, mixed leaf salad, brown bread & butter

Crispy Tempura Whitebait £3.95

Served with wasabi mayonnaise

Kyte Platter £6.95 / Sharing Platter £12.95

Chorizo, marinated olives, tapenade, parma ham, fresh salad, selection of cheeses, crusty bread, hummus & roast red pepper coulis

Before placing your order, please inform your server if a person in your party has a food allergy. Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, fish or shellfish

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Mains

Pie of the Day £9.95

Ask your server for today's pie choice

Beer Battered Fish & Chips £9.95

Hand cut chips, our own recipe mushy peas & homemade tartar sauce

Kyte Burger £11.95

Our own recipe beef burger topped with bacon & smoked applewood cheese, served on a toasted brioche bun with baconnaise, baby gem lettuce, sliced tomato, red onion and sliced gherkins with fresh house salad, homemade coleslaw & side of your choice

Pork Fillet £12.95 (GF)

Served with fondant potato, creamed savoy cabbage with bacon lardons & rich apple jus

Wholetail Scampi £8.95

Hand cut chips, garden peas & homemade tartar sauce

Spinach & Ricotta Tortellini £8.95 (V)

Served in a creamy mushroom & spinach sauce

With Chorizo £10.95

Pan Seared Chicken Supreme £12.95 (GF)

With a thyme polenta cake, sautéed greens & finished with sun blushed tomato jus

Lamb Rump £13.45 (GF)

Roasted Yorkshire lamb rump, served pink with potato rosti, garlic sautéed greens, fennel puree & blueberry jus

Butternut Squash Risotto £9.95 (v) (GF)

Butternut squash with shallots & peas cooked in a creamy parmesan risotto. Finished with a parmesan crisp

Chorizo Baked Hake £13.95

Hake fillet with chorizo crust. served on a potato cake with green beans in lemon butter & chorizo sauce

10oz Sirloin Steak (GF*) £15.95

10oz Rump Steak (GF*) £11.95

Grilled Chicken Breast (GF*) £9.95

10oz Gammon steak with egg or pineapple (GF*) £8.95

All the above served with roasted tomato, grilled flat mushroom, hand cut chips & onion rings

Add a Sauce ~ Diane, peppercorn, smoked applewood cheddar cheese, stilton, garlic & chive (GF*) £2.50

Sides £2.95 Each

Beer Battered Onion Rings (V)

Hand Cut Chips (V) (GF*) Skinny Fries (V) Sweet Potato Fries (V)

Creamy Mashed Potato (V) (GF*)

Seasonal Vegetables (V) (GF*) Side Salad (V) (GF)

Sautéed Green Beans with Bacon lardons (GF)

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KYTE MENU

Served Monday to Friday
12-5pm

Light Lunch £6

Golden Fried Scampi

Served with skin on fries, garden peas & homemade tartar sauce.

Gammon Steak

Served with skin on fries, egg & garden peas

Pie of the Day

Served with skin on fries & seasonal vegetables.

Chicken Caesar Salad

Grilled chicken strips served on a cos salad & finished with bacon lardons, garlic croutons, a soft boiled egg & homemade Caesar dressing.

Spinach & Ricotta Tortellini

Served in a creamy mushroom & parmesan sauce. Finished with baby spinach.

Beer Battered Haddock

Haddock fillet in a crispy beer batter – served with skin on fries, mushy peas & homemade tartar sauce.

House Special Sandwiches

Kyte Club Sandwich £6.95

A double layer of grilled chicken breast served with sliced tomato, baby gem lettuce, parma ham & finished with mayonnaise.
Served on a choice of white or brown bread – with a side salad & mixed pipers crisps.

Haddock Goujons £6.45

In a toasted brioche bun with tartar sauce & gem lettuce. Served with a side salad & mixed pipers crisps.

Croque Monsieur £6.45

A French classic brought to Darrington. Yorkshire cured ham sandwich filled with Harrogate cheddar cheese sauce, pan fried in olive oil, topped with more cheese sauce & grilled until golden brown.
Served on a choice of white or brown bread – with a side salad & mixed pipers crisps.

Sandwiches £5.95

**With a choice of baguette, bagel, sliced brown or white bread.
All served with a side salad & mixed pipers crisps.**

Hot beef & onion with horse radish

Hot turkey & stuffing with cranberry mayonnaise

Hot goat's cheese & onion marmalade

Tuna mayo with cucumber

Ham, tomato, baby gem lettuce with mustard mayonnaise

Harrogate mature cheddar & branston pickle

Smoked salmon & cream cheese with pea shoots

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Friday Special
2 people, 3 courses £30

STARTERS

Smoked Salmon and Prawn Mousse Roulade

Served with a rocket and red onion salad, finished with a chive dressing

Apple & Parmesan Salad

Fresh Apple & Parmesan shavings served on a mixed leaf salad with a fresh vinaigrette

Tea Smoked Chicken & Asparagus Salad

Served with toasted pine nuts and finished with house dressing



MAIN COURSE

Pan Seared Salmon Fillet

Served with garlic sautéed Kale and creamed crushed new potatoes, finished with a paprika cream sauce

Pork Fillet Wrapped in Parma Ham

Served on a bed of black pudding mash potato with sautéed asparagus, finished with a sweet apple jus

Vegetarian Thai Green Curry

Served on a bed of spicy rice



DESSERTS

Homemade Bakewell Tart

Served with creamy custard

Strawberry Tart

Served with pouring cream

Meringue Nest

Filled with fresh berry compote and Chantilly cream

****Try one of our new wines by the bottle****
Rio Lento Sauvignon Blanc or Cabernet Sauvignon £9.95 each

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Sunday Lunch

Served 12noon until 8pm

2 course £11.95 *** 3 course £13.95

STARTERS

Haddock & Parsley Fishcake

Poached haddock with creamy mash potato, red onions & parsley - coated in panko breadcrumbs & fried until golden brown. Served with a side salad & tartar sauce

Chicken Liver Pate

Served with red onion chutney, side salad & toasted brioche

Creamy Garlic Mushrooms

With wilted baby spinach & garlic bread

Leek & Potato Soup

Served with a crusty bread roll

MAIN COURSE

Roast Beef

With Yorkshire pudding, roast potatoes, mash potatoes, seasonal vegetables, stuffing & rich gravy

Roast Turkey

With Yorkshire pudding, roast potatoes, mash potatoes, seasonal vegetables, stuffing & rich gravy

Roast Bacon Loin

With Yorkshire pudding, roast potatoes, mash potatoes, seasonal vegetables, stuffing & rich gravy

Baked Salmon

Served with sautéed new potatoes, wilted greens & an Atlantic prawn sauce

Spinach & Ricotta Tortellini (v)

Served in a creamy mushroom sauce with a side of garlic bread

DESSERTS

Eton Mess

Served with fresh fruit, meringue nest, fruit compote & chantilly cream

Crème Brulee

Served with a shortbread biscuit

Sticky Toffee Pudding

Served with clotted cream & toffee sauce

Ask about our side orders

******Try one of our new wines by the bottle******

**Rio Lento Sauvignon Blanc or Cabernet Sauvignon £9.95 each
£2pp supplement for private dining**

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