



**No. 88**

**WALMGATE**

**FLAVOURS OF YORKSHIRE**

# No.88

WALMGATE

## OUR BREAKFAST TABLE

OUR BREAKFAST TABLE £9.95

Your choice of locally baked breads, pastries and cereals, fruit, yogurt, cheese and cold cuts. For drinks, choose from freshly squeezed orange juice, apple juice or our smoothie of the day

ADD A HOT DISH OF YOUR CHOICE £15.95

## OUR HOT MENU

Have time to indulge? Order something from our Hot Menu

### PANCAKES

with seasonal berries and cream (v)  
or maple syrup and streaky bacon

### FULL YORKSHIRE BREAKFAST

back bacon, Doreen's black pudding, farm sausage, hash brown, mushroom, grilled tomato, eggs of your choice

### DOREEN'S BLACK PUDDING

tomato and crushed avocado with Haxby Bake House sourdough

### PORRIDGE

made with compote, fruits & seeds (v)

### SCRAMBLED EGGS & SMOKED SALMON

with Haxby Bakehouse Sourdough, smoked butter

### VEGGIE BREAKFAST

vegetarian sausage, grilled tomato, mushroom, hash brown, eggs of your choice (v)

### NEIGHBOURHOOD FAVOURITE

grilled smoked haddock, poached egg with white, wholemeal or sourdough toast

## OUR BEVERAGES

TEA, COFFEE, HOT CHOCOLATE

## OUR NEIGHBOURHOOD BREAKFAST

At Hotel Indigo York we source our ingredients locally to give you the best and freshest taste of our neighbourhood.

The preserves on our breakfast table come from **Bracken Hill Fine Foods**, who are a family run business who have their own orchard at Sutton-upon-Derwent dating back to over 100 years, and many of the old trees are still fruiting today.

Our black pudding is the famous **Doreen's Black Pudding**. Set up in 1980 Arthur and Doreen Haigh produced the product in their village shop in between Thirsk and Bedale. The business outgrew the small village shop and in 1988 moved to its present site in Bedale.

**Haxby Bake House** supply our delicious sourdough loaf bread. All the bread from the York artisan bakery is made using traditional methods of slow fermentation. They use low yeasted overnight sponges, natural sourdough levain or a combination of the two.

Our meat comes from **Sykes House Farm** based in Wetherby. Founded in the late 60s by Martin Smith and his father, Sykes House Farm is now in its third generation of working with livestock in Yorkshire and supply us with our bacon from outdoor reared pigs from West Moor Farm in Easingwold.

We serve the tea from **Yorkshire Tea**, steeped in history the family business was founded in 1886 in Harrogate, one of the nicest towns in Yorkshire (after York, of course). Tea is sent from around the world to Pagoda House in Harrogate. When the tea arrives they are carefully slurped and assessed and made sure they taste perfect for a proper brew!



Please note that some of our dishes may contain nuts or traces of nuts.

VAT included and charged at current market rate. All weights are approximate before cooking. Please note we cannot guarantee any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergens, intolerances or concerns please speak to a member of the team. All items subject to availability.