

# FOOD MENU



KITCHEN OPENING TIMES  
8.30AM - 2.30PM WEEKDAYS  
9.30AM- 3PM WEEKENDS

## SEASONAL PORRIDGE (V/VG.A) £6.50

Ask your server about our current topping.

## HOUSE GRANOLA (V/VG.A) £5.00

With Yorkshire Skyr or vegan yoghurt & house made compote.

## SOURDOUGH TOAST (V, VG) £3.50

Served with a choice of peanut butter, house made jam, honey or salted butter.

## BREAKFAST SANDWICH £5.50

Fresh Nova Country Loaf, sliced thick and buttered with organic salted butter, choose from either

- Lishmans of Ilkley Yorkshire Sausage
- Lishmans of Ilkley Gold Medal, Dry Cured Bacon
- Add Both for £7.00

## SLOW SCRAMBLED EGGS (V) £6.50

Served on sourdough toast or our renowned Four Cheese & Rye Scone.

## BUTTERMILK PANCAKES (V/GF) £9.50

Throughout the month we offer rotating options of pancakes made in house making the best of seasonal produce - ask for the current special.

## SPICED PEA FRITTERS (V) £9.00

Served with pesto Jersey royals, pickled radish, herby Yorkshire skyr and topped with a poached egg.

- add Goats Cheese £1.00
- add Lishman's Smoked Bacon £1.50

## GAZPACHO (VG) £7.00

Spanish style chilled tomato soup with Organic Heritage Tomatoes, cherry vinegar and drizzled with basil oil.

- add Mozzarella £1.50
- add Nova Sourdough with Olive Oil £1.50

## HOUSE BEANS (V/ VG.A/GF.A) £8.00

Topped with roasted Turkish pepper, black olives, homemade ricotta & house dukkah

- served with Nova sourdough or quinoa (GF)
- add Chorizo £1.50

## GRILLED CHEESE (V) £7.00

An artisan blend of British cheeses grilled between Nova sourdough and served with a freshly dressed side salad.

- add Yorkshire ham £1.50
- add Chorizo £1.50

North Star is a company founded on principals of quality & ethical procurement. We apply these values across every aspect of our business from our coffee supply chain to the ingredients we use on our menu. We have curated partnerships with trusted and local suppliers famed for their standout produce, we work with the aim of minimising waste and highlighting the very best of the season. We are proud to work with:

Organic Dales (nr Harrogate) who supply our eggs, milk & butter  
Lishmans of Ilkley supply our meat & poultry  
Cryer & Stott (W. Yorks.) provide our artisan cheese selection

Please ask a member of our team for information on ingredients/allergens used in the menu and do let us know if you have any allergies or dietary requirements. All dishes are made in a kitchen that handles milk, eggs, gluten, sesame, soya, peanuts, nuts and nut products