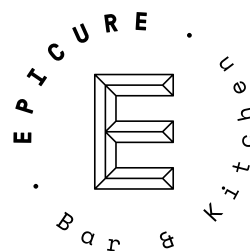


# MENU



## LIGHT BITES

All served with homemade coleslaw on the side.

### HAM & CHEESE TOASTY £4.00

Epicure cooked ham, cheddar, multigrain bread

### EMMENTAL & MUSHROOM TOASTY £4.00

Emmental cheese, mushroom, multigrain bread

### GOAT'S CHEESE PANINI £5.50

Goat's cheese, oven dried tomatoes, pesto

### TUNA PANINI £5.00

Tuna, mayo, sliced onion & cheese

### PARMA HAM DEMI BAGUETTE £5.80

Parma ham, blue cheese, homemade chutney, rocket, mini baguette

### BACON & AVOCADO BAGUETTE £6.00

Bacon, avocado, rocket, mayo, mini baguette

### HUMMUS BAGUETTE £4.90

Our own hummus, grated carrot, rocket (v)

### SOUP OF THE DAY £4.50

See specials for options

HERE AT EPICURE WE CREATE RESTAURANT QUALITY FOOD IN A RELAXED CAFE STYLE ENVIROMENT. WE WORK AS QUICKLY AND AS HARD AS WE CAN BUT SOMETIMES THERE IS A SMALL WAIT, ESPECIALLY AT BUSY TIMES. LET US KNOW IF YOU ARE IN A HURRY AND WE WILL HELP YOU PICK SOMETHING THAT IS A LITTLE QUICKER TO PREPARE AND COOK

## BURGERS

Made and seasoned in Epicure's kitchen with butcher's mince. All served with hand cut chips. Cooked medium rare for best flavour, please state if you'd like it cooking for longer.

### CLASSIC £9.00

6oz beef patty, tomato, lettuce, Epicure burger sauce, brioche bun

### CHEESEBURGER £9.50

6oz beef patty, emmental, cheddar, tomato, lettuce, Epicure burger sauce, brioche bun

### MOODY COW £9.50

6oz beef patty, blue cheese, tomato, lettuce, Epicure burger sauce, brioche bun

### CRANKY PIG £10.00

6oz beef patty, butcher's smoked bacon, cheddar, tomato, lettuce, Epicure burger sauce, brioche bun

### GRUMPY GOAT £10.00

6oz beef patty, goat's cheese, chilli jam, tomato, lettuce, Epicure burger sauce, brioche bun

### THE CHIPPER CHICKEN £9.50

Buttermilk fried chicken breast, tomato, lettuce, Epicure burger sauce, brioche bun

### FURIOUS FALAFEL £8.50

Chefmade falafel burger, halloumi, tomato, lettuce, Epicure burger sauce, brioche bun (v)

## MAINS

### BUBBLE & SQUEAK £7.50

Epicure bubble cake, halloumi, poached egg

### 2 CHEESE NACHOS £6.95

Salsa, emmental, cheddar, corn chips, sour cream, guacamole

### NACHOS £7.50

Chilli, corn chips, sour cream, guacamole

### OPEN STEAK SANDWICH £11.00

6oz 40 day aged rolled sirloin, blue cheese, balsamic pickled onions on toasted sourdough

### FISH AND CHIPS £9.00

Beer battered haddock fillet, twice cooked chips, minted mushy peas, lemon and parsley mayo

### SALAD OF THE DAY POA

See specials for our fresh seasonal salad of the day

### CATCH OF THE DAY POA

See specials for fish dish of the day

### PASTA DISH OF THE DAY POA

See specials for Epicure made pasta of day

### SPECIALS POA

See board for choice of today's fresh kitchen specials

## SIDES

### HAND CUT TWICE COOKED CHIPS £3.00

### SWEET POTATO CHIPS £4.00

### SIDE SALAD £2.00

### EPICURE MAC & CHEESE BALLS £8.50

Cave aged cheddar & smoked mustard mac and cheese balls, sweet chilli, balsamic pickled onions

### EPICURE FISH FINGER SANDWICH £9.00

Beer battered haddock, wild rocket, tabasco mayo, twice cooked chips

### CARBONARA £11.00

Smoked bacon, wild mushrooms, homemade tagliatelle, parmesan crisps

## FOLLOW US



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[epicurebarandkitchen.co.uk](http://epicurebarandkitchen.co.uk)

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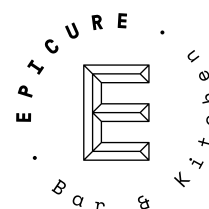
T 01484 961587

E [info@epicurebarandkitchen.co.uk](mailto:info@epicurebarandkitchen.co.uk)

## SUPPLIERS

Origin Coffee, Canton Tea, dales diary, Mitchell's Butcher, Dumouchel Bakery, Sail Brand, Basco Fine Foods, First Choice, Hoults Wine Merchants, Birkby cheese company

Please leave us a little review on trip advisor if you have enjoyed your Epicure experience



Allergies: Please make us aware of any allergies or dietary requirements you may have.

## BOOKINGS

Please ask a member of staff, email [info@epicurebarandkitchen.co.uk](mailto:info@epicurebarandkitchen.co.uk) or phone 07980 373699

## PLATTERS, CHEESE AND MEAT

### CHARCUTERIE

Choose 2 meats and 2 cheese below served with fresh sourdough and olives:

#### MEATS:

#### **MONTANEGRA BONELESS IBERICO BELLOTA SHOULDER**

produced from Iberico pigs situated in Extremadura, Spain. Rich nutty taste and can only derive from black pigs of the Iberian breed

#### **MONTANEGRA IBERICO BELLOTA LOMO**

Possessing a sweet and salty taste, with traces of deep woody flavours, the Iberico charcuterie can only come from pigs belonging to the Iberian breed

#### **MONTANEGRA IBERICO SALCHICHON**

delightfully nutty taste that comes from being raised on a diet of grass and acorns

#### CHEESE:

#### **LANGRES**

Made outside the market town of Langres, The Courtyard Dairy wash it in Marc de Bourgogne brandy extra times to make it sumptuous and creamy. Made by Schertenleib in Champagne-Ardenne, France.

#### **DALE END CHEDDAR**

Cows' Milk, Unpasteurised, Organic Made on Botton Camphill Farming Community for adults with learning disabilities; traditionally-made clothbound Cheddar, aged for 15 months. Made by Alastair Pearson in North Yorkshire, England. (Vegetarian)

#### **GORGONZOLA DOLCE**

Cows' Milk, Pasteurised Mario Costa makes one of the finest Gorgonzolas available: rich, 'winey' and voluptuous, with just a subtle hint of blue. Made by Mario Costa in Piemonte, Italy.

**£12.50**

### NIBBLES BOARD

**OLIVES** £2.50

**SCOTCH EGG** £3.00

**PORK PIE & PICKLE** £2.50

**FRESH SOURDOUGH AND OILS** £2.00

**MINI-CUTERIE** £5.50

(1 meat 1 cheese, bread)

### PLOUGHMAN'S BOARD

Our own cooked and carved ham, Hinchliffes pork pie, famous Epicure scotch egg, sourdough, homemade pickle, farmhouse cheddar

**£9.50**

### MEZZE

Homemade hummus, chargrilled veg, award winning halloumi, tzatziki, feta cheese, marinated olives, pita bread

**£9.00**

### CHEESE BOARD

A selection of 3 artisan cheeses from specialist cheese supplier courtyard dairy. All the cheese we source are from micro producerers and we rotate them monthly. This month we have: **LANGRES, DALE END CHEDDAR, GORGONZOLA DOLCE** £8.50