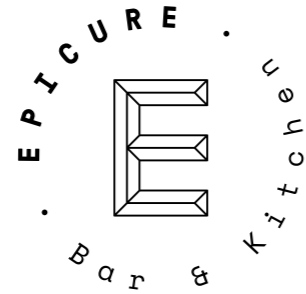


MENU



LITE BITES

All served with homemade coleslaw on the side

HAM & CHEESE TOASTY £5.00
Epicure cooked ham, cheddar, multigrain bread

EMMENTAL & MUSHROOM TOASTY £5.00
Emmental cheese, mushroom, multigrain bread

GOATS CHEESE PANINI £6.50
Goats cheese, oven dried tomatoes, pesto

TUNA PANINI £6.25
Tuna, mayo, sliced onion & cheese

PARMA HAM DEMI BAGUETTE £7.00
Parma ham, blue cheese, homemade chutney, rocket, mini baguette

BACON & AVOCADO BAGUETTE £7.00
Bacon, avocado, rocket, mayo, mini baguette

HUMMUS BAGUETTE £6.10
Our own hummus, grated carrot, rocket (v)

SOUP OF THE DAY £5.75
See specials for options

HERE AT EPICURE WE CREATE RESTAURANT QUALITY FOOD IN A RELAXED CAFE STYLE ENVIRONMENT. 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.

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 £10.00
6oz beef patty, tomato, rocket, Epicure burger sauce, brioche bun

CHEESEBURGER £10.50
6oz beef patty, emmental, cheddar, tomato, rocket, Epicure burger sauce, brioche bun

MOODY COW £11.00
6oz beef patty, blue cheese, tomato, rocket, Epicure burger sauce, brioche bun

CRANKY PIG £11.00
6oz beef patty, butcher's smoked bacon, cheddar, tomato, rocket, Epicure burger sauce, brioche bun

GRUMPY GOAT £11.00
6oz beef patty, goat's cheese, chilli jam, tomato, rocket, Epicure burger sauce, brioche bun

THE CHIPPER CHICKEN £10.50
Buttermilk fried chicken breast, tomato, rocket, Epicure burger sauce, brioche bun

FURIOUS FALAFEL £9.50
Chefmade falafel burger, halloumi, tomato, rocket, hummus, brioche bun (v)

MAINS

BUBBLE & SQUEAK £9.10
Epicure bubble cake, halloumi, poached egg

VEGGIE NACHOS £8.50
Salsa, emmental, cheddar, corn chips, sour cream, guacamole

BEEF NACHOS £9.00
Chilli, corn chips, sour cream, guacamole

OPEN STEAK SANDWICH £14.00
6oz 40 day aged rolled sirloin, blue cheese, balsamic pickled onions on toasted sourdough

FISH AND CHIPS £11.50
Beer battered haddock fillet, twice cooked chips, minted mushy peas, lemon and parsley mayo

EPICURE MAC & CHEESE BALLS £10.50
Cave aged cheddar & smoked mustard mac and cheese balls, sweet chilli, balsamic pickled onions

EPICURE FISH FINGER SANDWICH £10.50
Beer battered haddock, wild rocket, tabasco mayo, twice cooked chips

CARBONARA £12.50
Smoked bacon, wild mushrooms, homemade tagliatelle, parmesan crisps

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 freshly made pasta of the day

SPECIALS £POA
See board for daily choice of fresh kitchen specials

SIDES

HAND CUT TWICE COOKED CHIPS £3.00
SWEET POTATO CHIPS £4.00
SIDE SALAD £2.00

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

NIBBLES BOARD

OLIVES £2.50

SCOTCH EGG £4.00

PORK PIE & PICKLE £3.00

FRESH SOURDOUGH AND OILS £3.50

MINI-CUTERIE £5.50
(1 meat 1 cheese, bread)

PLOUGHMAN'S BOARD £12.50

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

MEZZE £11.50

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

CHEESE BOARD £9.50

A selection of 3 artisan cheeses from the specialist cheese supplier Courtyard Dairy. All the cheeses we source are from micro producers and are rotated monthly.

This month we have: LANGRES, DALE END CHEDDAR, GORGONZOLA DOLCE

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

CHARCUTERIE

£13.50

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

MEAT OPTIONS

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 OPTIONS

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. (V)

GORGONZOLA DOLCE

Cows' milk, pasteurised. Mario Costa makes one of the finest gorgonzolas available in Italy: rich, 'winey' and voluptuous, with just a subtle hint of blue.

SOME OF OUR SUPPLIERS

Origin Coffee, Canton Tea, Dales diary, Mitchell's Butcher, Dumouchel Bakery, Ramsdens fresh fish, Basco Fine Foods, First Choice, Hoult's Wine Merchants, Birkby Cheese Company, courtyard diary

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BOOKINGS You can book online, or call us

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