



Whoever said breakfast was the most important meal of the day, had not tried our Brunch Menu

Served daily from 10.30am - 2pm

- HUEVOS RANCHEROS VGO**.....£11.00
Soft tortilla with black beans, Monterey Jack cheese, avocado, salsa and scrambled eggs
- EGGS FLORENTINE V**.....£11.00
Baby spinach and flat cap mushrooms with fresh thyme, poached free range eggs, hollandaise sauce on toasted sourdough, with a side of crispy hash browns
- BRUNCH STACK VG**.....£12.00
Vegan sausage patty, hashbrowns, tomatoes, red pepper, flat cap mushroom, spinach and avocado
+ add an egg.....£1.00

- BRISKET BENEDICT**..... £13.00
72 hr brisket and bbq sauce served on sourdough with freshly poached eggs, finished with hollandaise sauce and hash browns - **Go large for another £3**
- BREAKFAST NACHOS**.....£12.00
Oven baked tortilla chips, with guacamole, black beans, sour cream, smashed squash, 2 fried eggs and crispy bacon
(ask to hold the bacon if you are veggie)
- AVOCADO ON TOAST V**.....£9.00
Smashed avocado, on Yorkshire sour dough, crumbled feta, rocket and dukkah with a poached egg

- EGGS BENEDICT**.....£11.00
Yorkshire maple cured bacon on toasted sourdough with freshly poached eggs, hollandaise sauce and crispy hash browns
- SCRAMBLED TOFU VG**..... £9.00
Turmeric infused tofu, scrambled with Mediterranean style veg, hash browns, smashed avocado, topped with toasted nuts and seeds, served on sourdough toast
- SHAKSHUKA VGO**.....£12.00
Middle Eastern dish of eggs in a spicy tomato sauce and a slice of toast

CHECK OUT OUR SMOOTHIE MENU

MAIN MENU

Starters Light Bites Sharers

- SOURCE PLATTER VGO**.....£6.00
Mixed marinated olives, house pickles, hummus, charred vegetables, smoked pickled egg and freshly baked bread
- MOCK CAMEMBERT VG**..... £6.00
Cashew based style cheese, oven baked and served with pickled shallots and sourdough croutons
- LIME GRILLED AVOCADOS VG**.....£6.00
Charred and hit with lime, served with rustic bread

- CAULIFLOWER FLORETS VGO**.....£6.00
Lebanese style marinated cauliflower, roasted and served with a local Labneh, fresh mint and pomegranate
- FRICKLES VG**.....£5.00
We can't get enough of frickles! Tangy pickles, coated in a delicious light batter and dipped in a spicy aioli!
- POSH MUSHROOMS ON TOAST VG**.....£6.00
Locally grown Oyster mushrooms, with lemon thyme from our garden on Haxby Bake House sourdough

- SPIRALLED POTATO VGO**..... £5.00
A whole potato spun into beautiful crispy spirals, finished with Source seasoning and a sour cream dip
- FISH TACOS**.....£7.00
Perfectly in season white fish from local waters. Oven baked and flaked on to a zingy Sriracha slaw
- HUMMUS VG**.....£5.00
Ask your server for our chefs special flavour of the day, served with flat bread

SUPER STACKED NACHOS £10.00 VGO
Guacamole, sour cream, and salsa with smashed squash, black bean puree, jalapeños and cheese sauce. (Perfect for 2 to share)
+ add pulled pork, shredded chicken or jackfruit.....£3.00

Superfood Salads

SERVED AS A SIDE OR MAIN COURSE
£6.50/£11.50
+ ADD PULLED PORK, SHREDDED CHICKEN OR JACKFRUIT - £3.00

- QUINOA SALAD WITH GRILLED HALLOUMI V**
Multi colour quinoa, with roasted butternut squash, grilled Huddersfield halloumi & walnuts
- GREEN TABBOULEH VG**
Cracked bulgur with raw broccoli, spinach, parsley and mint with toasted nuts, seeds and goji berries
- BLACK BEAN + PUY LENTIL SALAD VG**
With cumin, cayenne pepper and spring onion. Topped with charred avocado and pomegranate
- SOURCE BUDDAH BOWL VG**.....£14.00
Crispy Bang Bang Tofu, with quinoa, pan fried mushrooms, roasted root vegetables, pickled red cabbage and our green goddess dressing **(Large Only)**

Something on the side

- YORKSHIRE HALLOUMI V**.....£5.00
Pan fried to perfection, finished in local honey, black sesame and oregano
- MAC N CHEESE V**.....£5.00
Macaroni blended with Monterey jack and vintage cheddar
- FRIES VG**
Fresh cut fries.....£4.00
Sweet potato fries.....£4.00
- HOUSE SLAW VG**.....£3.50
Did you know our slaw is plant based?
- CORNBREAD VGO**.....£5.00
Served with ancho chilli butter
- SOUTHERN-STYLE GREENS VG**.....£4.00
Mixture of savoy cabbage, kale and spring greens cooked with a little onion, plenty of sweet garlic and black pepper
- MIXED LEAF SALAD VG**.....£4.00
Fresh leaves dressed with Yorkshire virgin rapeseed oil and balsamic glaze
- ROASTED HERITAGE CARROTS VG**.....£4.00
A mixture of colourful Carrots, roasted to perfection and finished in a tahini dressing and pomegranate

Minus the Meats

- PULLED JACKFRUIT BBQ STYLE VG**.....£13.50
Tender jackfruit slow cooked, served with cornbread, fries and house slaw
- VEGAN SEITAN RIBS VG**.....£13.50
These are lip-smacking strips of deliciousness. Tender homemade seitan is slathered in sticky rib sauce served with corn bread, slaw and hand cut fries
- SHAKSHUKA VGO**.....£12.00
Middle Eastern dish of eggs and chunky vegetables in a spicy tomato sauce topped with crumbled feta cheese
- WHOLE ROASTED CAULIFLOWER VG**.....£12.00
Hand selected cauliflower, marinated and roasted in a delicious tahini dressing and finished with fresh herbs and pomegranate
- RISOTTO DEL GIORNO VGO**.....£12.00
Please ask your server for Chef's risotto of the day
- HALLOUMI STACK V**.....£14.00
Grilled Yorkshire halloumi, stacked with roasted Mediterranean vegetables drizzled with basil dressing
- TACO TACO TACO TRAY VG**.....£14.50
Slow cooked soy based chipotle ragu with a fresh salsa, wrapped up in soft taco's, served with hand cut chips and slaw
- VEGAN FRIED CHICKEN VG**.....£13.50
Protein-rich meat substitute, made from wheat gluten, with a blend of herbs and spices, deep fried and served with fries and slaw with a spicy dipping sauce
- VEGAN FISH AND CHIPS VG**.....£13.00
Slices of tofu marinated in nori seaweed and then dipped in vegan-friendly batter and deep fried in rapeseed oil. Served with smashed peas, tartar sauce and chunky chips
- VEGAN HOT DOG VG**.....£14.50
New mind-blowingly meaty-meatless hot dog. Moving Mountains® has turned sunflower seeds into a vitamin rich and gluten free hot dog that replicates a pork hot dog in every way, served with fries and slaw.

LOAD IT YOUR WAY

+ Load with Jackfruit & jalapenos **OR**
+ Load with Chipotle ragu with salsa

T.R.A.Y.S.

CHOOSE ONE OF THESE
FRIES **OR** SOUTHWEST STYLE GREENS
TO GO WITH CORN BREAD **OR** SWEET CORN
ALL TRAYS INCLUDE HOUSE SLAW

- PERFECT PULLED PORK TRAY**..... £14.50
Yorkshire free range pork cooked low and slow with hickory smoke. Topped with our marinated pickles
- 72 HOUR BEEF BRISKET TRAY**..... £17.00
BIG bad rubbed brisket, cooked low and slow, served with house cured jalapeños and pickled red cabbage
- SHREDDED CHICKEN TRAY**.....£15.00
Chicken cooked low and slow with bourbon and bacon and finished with spring onion and crispy bacon bits
- BABY BACK RIBS**.....Half rack.....£15.00
.....Full rack.....£19.00
Slow cooked baby back ribs, finished in a sticky bbq sauce
- SOURCE LOW & SLOW TRAY**.....£28.00
A selection of all the above meats and garnishes

N.I.C.E. B.U.N.S

- ALL BURGERS SERVED IN 'SOURCE' FRESHLY BAKED BUN WITH FRIES AND HOUSE SLAW**
- BRISKET SANDWICH**.....£14.00
Our play on the classic Reuben sandwich. Our sliced brisket, Swiss cheese, sauerkraut, and Russian dressing with a soft grilled bun + Double your meat£3.00
- PULLED PORK SANDWICH**£13.00
Pork pulled to perfection, stacked in a brioche style bun, with pickles and a chimi churi slaw
- SHRIMP BURGER**.....£15.00
Our hand made shrimp burger with a spicy tartare sauce, shredded lettuce and served in a soft brioche style bun
- BEYOND BURGER™ VG**.....£14.00
Yes that's right, we have it! The original plant based burger, served with pickles, tomato, lettuce, melted sheeeese, mushrooms and our homemade burger sauce served in a soft brioche style bun



We are big fans of the Veganuary campaign



V Vegetarian VG Vegan
VGO Vegan option available

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
This kitchen can not guarantee the exclusion of walnuts, cashew nuts, sesame seeds and soya in its dishes.



SMOOTHIES £5.00

BERRY GO ROUND Our Berry-licious smoothie is filled with whole blackberries, raspberries and strawberries. Blended with fresh apple juice to make our favourite deliciously tart and refreshing berry smoothie.

PASH N SHOOT Our most popular smoothie is a delicious tropical concoction of passion fruit, pineapple and mango, blended with fresh apple juice.

STRAWBERRY SPLIT
A luscious mix of strawberries and banana blended with fresh apple juice.

BIG 5 Bursting full of flavour with a blend of pineapple, mango, kiwi and strawberry mixed with the big 5th ingredient - apple juice.

GRAPE ESCAPE The very indulgent Grape Escape is a mixture of red grapes, blueberries, banana and strawberries, blended with fresh apple juice.

MELON REFRESHER Our most deliciously refreshing smoothie contains mouth-watering melon, mango and strawberries. Blended with fresh apple juice.

HOT DRINKS

AMERICANO.....£2.00

LATTE.....£3.00

CAPPUCCINO.....£3.00

SINGLE/DOUBLE ESPRESSO.....£1.50/£2.00

FLAT WHITE.....£3.00

SELECTION OF TEAS.....£2.50

Breakfast
Sencha Green
Berry Berry
Earl Grey
Peppermint

HOT CHOCOLATE.....£3.50

Decaf available
Plant based milk available

SOFT DRINKS

£3.00

FROBISHERS 250ML

Orange juice
Apple juice
Mango

COCONUT WATER - 330ML

COCA-COLA / DIET - 330ML

£3.50

FENTIMENS 275ML

Rose Lemonade
Elderflower
Orange jigger
Dandelion and Burdock
Ginger beer
Victorian Lemonade

'BUY THE KITCHEN A BEER' - £5.00

Traditionally 100% percent of tips go directly to your server, if you want to thank the kitchen team you can buy them a beer

Yorkshire Beers

YORKSHIRE BLACKOUT 500ML£5.00

Delicious flavours of chocolate and vanilla "by eck its addictive"

YORKSHIRE LAGER 500ML.....£5.00

Clean, crisp and refreshing with a citrus after taste

YORKSHIRE CLASSIC 500ML.....£5.00

Light chestnut in colour with a deliciously smooth malty taste and balanced by the complex biscuit flavours

YORKSHIRE CIDER 500ML£5.00

Made in god's own country, tastes of apples, nowt else

GLUTEN FREE + VEGAN + LOCAL £4.50

COURTESY OF
BRASS CASTLE BREWERY



SUNSHINE 330ML

India Pale Ale made in the traditional Yorkshire way, only with a pile of new world hops for fruity citrus bite.

HELLES LAGER 330ML

Light, refreshing, Munich-style Helles Lager.

HOPTICAL ILLUSION 330ML

Comet & Citra Pale Ale

Yorkshire GIN

YORK GIN

London dry / Roman fruits / Old Tom
25ml £4.50 / 50ml £8.00

WHITBY GIN

25ml £4.50 / 50ml £8.00

SLINGSBY

Original/Rhubarb
25ml £4.50 / 50ml £8.00

WHITAKERS

Original/Pink
25ml £4.50 / 50ml £8.00

DIVINE - LONDON DRY GIN

25ml £5.00 / 50ml £9.00

RUM

HARROGATE RUM

25ml £4.50 / 50ml £8.00

WRAY & NEPHEW WHITE

25ml £4.00 / 50ml £7.00

KRAKEN SPICED RUM

25ml £4.00 / 50ml £7.00

WHISKY

GLENLIVET FOUNDERS RESERVE

25ml £5.00 / 50ml £9.00

MONKEY SHOULDER

25ml £4.00 / 50ml £7.00

WOODFORD RESERVE BOURBON

25ml £4.00 / 50ml £7.00

BULLEIT BOURBON

25ml £4.00 / 50ml £7.00

→ + MIXERS £1.50 ←

STIRRED
SHAKEN
ROCK'T

White

**PÉ BRANCO
HERDADE DO
ESPORÃO**

ALENTEJO, PORTUGAL
(vegan)

Bottle £18.50

125ml £4.00 / 175ml

£5.00 / 250ml £7.00

A traditional blend of Portuguese white grape varieties the palate is ultra clean, light & fresh with youthful floral fruits and crisp acidity.

RIOJA BLANCO 2018

SONSIERRA SELECCION
Bottle £21.00

125ml £4.50 / 175ml

£6.00 / 250ml £7.50

A bright straw-yellow in colour with a pearlescent sheen. The bouquet offers fresh notes of green apple and pear with citrus hints of grapefruit.

VIIGNIER 2016

LE VERSANT, VIN DE
PAYS D'OC
Bottle £22.00

(vegan)

Lovely honeysuckle and peach aromas with ripe melon, apricot and honey on the palate. Delicious and complex with weight, structure, restraint and perfect acidity.

CHENIN BLANC

FALSE BAY
COASTAL REGION,
SOUTH AFRICA
Bottle £21.00

125ml £4.50 / 175ml

£6.00 / 250ml £7.50

Herbaceous notes with a creamy lemon character which persist on the palate, which has great textural depth and complexity.

RIESLING RESERVE

PACIFICO SUR,
CURICO VALLEY,
CHILE
Bottle £23.50

(vegan)

Fresh, perfumed aromas are complimented by notes of grapefruit, peach and apricot. The palate develops round citrus and apple flavours leading into subtle notes of nectarine and caramel

GAVI DI GAVI

PAOLO SAROTTO
PIEMONTE, NW ITALY
Bottle £25.00

125ml £5.50 / 175ml

£6.50 / 250ml £8.50

Fresh, with ripe apple, pear and lime. The palate has lovely depth with underlying mineral influences.

SAUVIGNON BLANC

MAKUTU
MARLBOROUGH,
NEW ZEALAND
Bottle £28.00

125ml £5.50 / 175ml

£7.00 / 250ml £9.50

Mouth watering and bursting with exotic fruit flavours. Passion fruit, lime and kiwi fruit leap from the glass.

Rose

CHIARETTO ROSE

ANCORA
(vegan)

Bottle £18.50

125ml £4.00 / 175ml

£5.00 / 250ml £7.00

Bright strawberry pink hue. Delicately aromatic with wild strawberry fruit characters. Light and crisp on the palate with ripe fruit balanced by tangy acidity.

CHATEAU MONTAUD

PROVENCE ROSE
PROVENCE,
S FRANCE VENETO
Bottle £24.00

A paler shade of pink with delicate wild strawberry and red cherry flavours.

COCKTAILS £6

COURTESY OF
FUNKIN NITRO COCKTAILS



ESPRESSO MARTINI
PASSIONFRUIT MARTINI
AMARETTO SOUR



Red

MERLOT 2017

TIERRA DE ESTRELLAS,
CHILE
(vegan)

Bottle £18.50

125ml £4.00 / 175ml

£5.00 / 250ml £7.00

This superb Chilean Merlot combines aromas of rich black cherry and plum with hints of dark chocolate, well balanced tannins and a lingering finish.

MALBEC

'CHACABUCO' 2017
LOS HAROLDOS,
MENDOZA
Bottle £25.00

125ml £5.50 / 175ml

£6.50 / 250ml £8.50

A delicious, dense, rich Malbec expression with intense red and dark fruit character as well as a toasty note of American oak.

NERO D'AVOLA 2015

Zensa, Trapani, Sicily
(organic/vegan)

Bottle £26.00

This wine encompasses all that is lovely about Sicilian Nero d'Avola, with baked, spicy black cherry fruit and layers of chocolate and vanilla.

RÉSERVE DE FLEUR

CÔTES DU RHÔNE
2016
(vegan)

Bottle £25.00

A clear, intense, red colour and aromas of black and red currant. The wine is youthful and fresh, with ripe, clean, bright fruit, backed up by the structure of delicate tannins. Flavours of pepper and spice.

PINOT NOIR,

CALUSARI
VILLE TIMISULUI,
ROMANIA
Bottle £21.00

125ml £4.50 / 175ml

£6.00 / 250ml £7.50

Calusari Pinot Noir is produced by a leading Romanian vineyard Cramele Recas. A medium bodied red with juicy plum and red cherry fruit and a velvety finish, smooth and well rounded.

SHIRAZ/VIIGNIER,

VICTORIA PARK
SOUTH AUSTRALIA
(vegan)

Bottle £25.00

125ml £5.50 / 175ml

£6.50 / 250ml £8.50

A splash of Viognier lends this richly fruited Shiraz a lovely aromatic lift. Ripe and juicy blackberry and plum with spicy overtones.

RIOJA CRIANZA,

VINA CUMBRERO
RIOJA, SPAIN
Bottle £25.00

125ml £5.50 / 175ml

£6.50 / 250ml £8.50

The perfect balance of soft red summer fruits and spicy vanilla oak. Mellow and lingering

Sparkling

PROSECCO, PONTE

RIALTO
VENETO ITALY
Bottle £25.00

Glass £5.50

Deliciously light and fruity