

Whitegates - The History

Whitegates Nursery began just over 50 years ago by Albert Grainge and his son Bryan as a market garden producing mainly soft fruits, salads and plants. Over the years, the Nursery moved into cut flowers, then latterly, as the third generation of Grainge's, Jonathan, came in to run the business from university, the Nursery ceased growing flowers and moved solely into plant production, with Bryan and wife Sheila still very much at the heart of the Nursery today.

More recently, we have focused on the retail side of our business, aiming to enhance the Garden Centre experience for our customers.

It has been a natural progression to develop our popular tea room into 'The Café @ Whitegates' that you see today. Claire, Jonathan's wife, whose career prior to children was in the hospitality industry, has now become our catering manager, leaving Jon, Louise (Claire's sister) and Chris (Louise's husband) to manage the garden centre and horticultural side of the business. The new developments are exciting nonetheless we have taken great care to retain the individuality and family atmosphere which have become synonymous to Whitegates.

Home Grown,

Family Run

AND

Passionate

About

Plants

Supporting Local Businesses

As a family run business we feel it is important to source our produce from local suppliers wherever possible.

Our meat is supplied by Hutchinson Hobbs near Yarm, a family business just like ours, who buy their livestock from local farms most of which are within a five mile radius of West Rounton.

Arthur Haighs from Dalton near Thirsk is a local family business that supplies our dry cured bacon, Doreen's black pudding and all our cheese.

Carricks of Snape near Bedale supply our fresh fruit, vegetables and fish several times a week.

Stamfrey Farm, also of West Rounton, provides us with their organic yoghurt, 'Yorg', and clotted cream.

Bees from Arthur's hives at East Cowton provide our beautiful local honey, which is also on sale in the shop

Allergies and Special Dietary Requirements

Please let us know if you have any allergies or special dietary requirements. Our chefs will be able to tell you what the ingredients are for everything on our menu.

Many dishes can be made gluten free (GF) upon request, by serving different bread for example. So please just ask one of our friendly staff!

Dietary Requirements:

GF - Free from Gluten

V - Vegetarian

Vegan

Breakfast:

The Gardener's Breakfast **£8.95**
Two slices of dry cured back bacon, two pork sausages, a fried free range egg, Doreen's black pudding, grilled tomato, mushrooms, baked beans and brown or white toast. *GF on request*

Light Bite Portion **£5.95**

A slice of dry cured bacon, a pork sausage, a fried free range egg, baked beans and brown or white toast. *GF on request*

(Served 9:30 - 3:30, Sundays 9:30 - 12:00)

Sausage Sandwich **£3.95**

Pork sausages served in a wholemeal or white floured bun.

(Served 9:30 - 3:30)

GF on request

Bacon Sandwich **£3.95**

Unsmoked dry cured back bacon, served in a wholemeal or white floured bun.

(Served 9:30 - 3:30)

GF on request

Eggs Benedict **£6.95**

Two poached free range eggs with home cooked roast ham on an English muffin topped with hollandaise. (Served

9:30 - 12:00)

GF on request

Eggs Florentine **£5.95**

Two poached free range eggs with spinach on an English muffin topped with hollandaise.

(Served 9:30 - 12:00)

GF on request

Free Range Scrambled or Poached Eggs **£3.95**

Baked Beans **£3.95**

Served with brown or white toast.

(Served 9:30 - 12:00)

V GF on request

Toast **£2.25**

Two slices brown or white served with butter and your choice of strawberry jam, marmalade or honey. *GF on request*

Lunch:

Served: 12:00 - 3:30, Sundays 12:00 - 2:30

Hot Dish of the Day

See our Specials board for Chef's dishes today.

Homemade Soup of the Day (see blackboard)

Served with a white or brown baguette **£4.50**

Served with a savoury scone **£5.50**

Soup & Sandwich

Homemade soup of the day with a sandwich of your choice served in white or brown bread.

- Yorkshire Roast Ham **£6.95**
- Cheese & Chutney **£6.95**
- Tuna mayonnaise & Cucumber **£6.95**
- Egg & Tomato **£6.95**
- Prawns & Marie Rose sauce **£7.95**

Hutchinson Hobbs 6oz Beef Burger **£8.50**

In a brown or white bun with cheese, chargrilled vegetables and caramelised red onion chutney, served with either a chips or sweet potato wedges, dressed salad and coleslaw.

Falafel & Spinach Burger **£7.95**

Served between a folded flatbread with salad leaves, chargrilled vegetables & caramelised red onion chutney and chips or sweet potato wedges and salad.

Vegan - GF on request

Whitegate's Rarebit

With a subtle fiery kick, made with mustard mozzarella and cheddar. Served on brown or white toasted bread with a pot of caramelised red onion chutney and a salad garnish.

Original Rarebit (2 slices)	£5.95 ✓
Topped with bacon	£6.95
Light Bite original Rarebit (1 slice)	£3.95 ✓
Light bite topped with Bacon	£4.95

Chef's Quiches of the day (see blackboard)..... **£7.50**

Served with a dressed salad, coleslaw and either chips or sweet potato wedges.

Tempura King Prawns **£8.50**

Succulent King Prawns in a light tempura batter seasoned with a little ginger and garlic and served with either chips or sweet potato wedges and a dressed side salad.

Light Bite Portion	£5.95
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The Gardener's Platter..... **£9.50**

Two cheeses, olives, home cooked roast ham, pickled onions, quiche, chutney, freshly baked brown or white bread and kettle crisps.

Vegetarian Platter..... **£9.50**

Three cheeses, olives, a pot of houmous, pickled onions, quiche, chutney, freshly baked brown or white bread and kettle crisps. ✓

Salads:

A generous bowl of seasonal salad with French dressing and your choice of topping.

- Yorkshire Roast Ham..... **£7.95**
- Prawns & Marie Rose Sauce..... **£8.95**
- Bacon and Brie..... **£7.95**
- Tuna mayonnaise..... **£7.95**

Sandwiches:

(Served all day) *GF bread available on request*

Served in brown or white bread with a dressed salad garnish, coleslaw and kettle crisps.

- Yorkshire Roast Ham **£6.50**
- Cheese & Chutney **£6.50 V**
- Tuna mayonnaise & Cucumber **£6.50 V**
- Egg & Tomato **£6.50 V**
- Prawns & Marie Rose sauce **£7.50**

Toasties:

(Served all day) *GF bread available on request*

Topped with cheese and served with a dressed salad garnish, pot of coleslaw and kettle crisps in brown or white bread.

- Cheese **£6.50 V**
- Cheese & Yorkshire Ham **£6.95**
- Bacon, Brie & Chutney **£6.95**
- Roasted Vegetables and Houmous **£6.95 V**
- Tuna mayonnaise **£6.95**

Oven Baked Potatoes:

(Served 12:00 - 3:30) *GF*

Crispy skinned, with your choice of filling & served with dressed salad and coleslaw.

- Cheese and chutney **£6.95 V**
- Brie, Chutney & Baby spinach **£6.95**
- Prawns & Marie Rose Sauce **£8.95**
- Baked beans **£6.25 V**
- Tuna & Mayonnaise **£6.95**
- Roasted Vegetables & Houmous **£6.95**

Vegan

Children's Menu:

Served: All day

Picnic Plate.....£3.95
Ham or cheese sandwiches in brown or white sliced bread, cucumber & carrot sticks, pot of houmous, sliced apple and grapes. *GF on request*

Cheese Melt Muffin.....£3.95
Served with cucumber sticks and potato crisps. *V*

Macaroni Cheese.....£3.95
Macaroni pasta with a homemade cheese sauce topped with melted cheese and served with pitta bread *V*

Beans & Toast.....£2.95 *V*
Baked beans served in a bowl with buttered brown or white toast soldiers.
Add a sausage.....£3.95

Plain Beef Burger.....£4.95
Served in a brown or white bun with chips

On the side...

Sweet Potato Wedges.....£2.50 *Vegan*
Side of chips.....£2.50 *Vegan*
Pot of olives.....£1.95 *Vegan*
Freshly baked crusty bread- brown or white +butter.....£1.25 *V*
Salad Bowl.....£2.50 *Vegan*
Homemade Coleslaw.....£1.50 *V*
Pot of honey, jam or marmalade..... 30p *V*

Desserts:

Whitegates Homemade Cheesecakes	£3.95
See the chiller for today's choices.	
Baked brownie	£3.95
Warm Chocolate brownie served with ice cream or clotted cream.	
Ice Cream sundae	£4.95
Mixed ice creams served over fruit cocktail, topped with whipped cream, strawberry coulis and a wafer.	
Banana Split	£4.95
A split banana served over fruit cocktail, with vanilla ice cream, topped with whipped cream, chocolate sauce and a wafer.	
Coconut Ice Cream	£3.95
In a half coconut shell.	
Children's Ice Cream (2 scoops)	£1.95
Choose from: Vanilla, Strawberry or Chocolate	

Cakes:

A slice of freshly made Cake	£2.95
Tray bakes	£2.50
Cookies and tarts	Individually priced
Tin Loaf	£2.50
Sliced and served with butter.	
Homemade Scones served with butter	£2.00
Pot of Strawberry jam	£0.30
Gluten Free cheese scones available on request	£2.25
<i>GF</i>	
Cream Scone	£2.95
Sweet scone of the day served with jam and Stamford Farm clotted cream.	
Toasted Teacake	£2.50
Served buttered & sugared.	

Coffee:

Whitegates own blend coffee.

Decaffeinated ground coffee available for any coffee on request.....**+20p**

Lovingly small batch roasted by the York Coffee Emporium, an independent, artisan coffee roaster.

Our coffee is a superb, full-bodied coffee blend, an all-rounder.

Sweet, smooth and flavoursome.

We use semi-skimmed milk in all our coffees but soya and almond milk are available on request

Cup	£2.25
Mug	£2.75

Choose From:

Americano

White Coffee

Latte

Cappuccino

Mocha

Espresso	£1.50
Extra shot of coffee	£0.45

Sweetbird Syrups Shot	£0.50
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Sweetbird Syrups are 100% free from high fructose corn syrup and artificial colours, they are also registered for vegans and vegetarians by the Vegan Society.

Choose From:

Vanilla

Caramel

Hazelnut

Mug of Hot Chocolate	£2.75
With added cream and marshmallows.....	£0.50

Whitegates blend whole bean or ground coffee available to purchase.

Teas:

A pot Taylors of Harrogate Yorkshire Tea£2.00

Speciality Loose Leaf Flavoured Tea£2.95

Choose From:

Berry Berry Tea:

This is a full-flavoured tea with deep berry notes. The cup is deep burgundy red, oozing strength and character. This decaf, loose-leaf tea gives a refreshing and healthy drink without caffeine.

Containing a blend of dried fruits and herbs including luxury hibiscus, elderberries and dried currants.

Peppermint Tea:

An extremely flavoursome, cool, fresh drink, this Peppermint tea is a caffeine-free herbal tea. The peppermint literally takes your breath away. The cup gives a yellowish green with a bright green infused leaf.

Rhubarb & Cream Tea:

This tea has an exquisite flavour reminiscent of fresh rhubarb tart. With the tartness of Yorkshire rhubarb and the sweet taste of cream this is a lovely combination of flavours. Rhubarb and cream tea contains luxury black tea, safflower, sunflower and jasmine petals, blackberry and lime leaves, and natural flavours.

Jasmine Flower - China Green Tea:

Specially selected May jasmine blossoms give this Jasmine Flower green tea surprising body and a captivating floral character. The cup gives a pale green colour and this is one of the most pleasant tasting green teas available on the market. The dry Jasmine Tea has a wonderful floral bouquet, and the visual appearance is enhanced by the actual jasmine blossoms within the tea.

Buckingham Palace Garden Party Tea:

This is a medium-bodied blend with a golden coppery colour, delicately flavoured with Earl Grey and Jasmine. It is the blend specially selected for garden parties at Buckingham Palace and is perfect for afternoon tea.

Each cup is a taste sensation with the flavours coming to the fore at separate times - one minute you taste the Earl grey, the next you can almost feel the soft floral notes of Jasmine. Finally you get the satisfying fullness of the Assam Ceylon and Kenya blend. Enjoy this tea and be a part of the annual tradition that takes place in the west gardens of Buckingham Palace.

Decaffeinated Tea:

With deliciously malty and lasting caramel notes, this bright, coppery coloured tea is a sensation. It is a thick, full-bodied cup of tea that could fool the most skilled of tea tasters.

Unlike most chemically decaffeinated teas, Irish Breakfast is decaffeinated naturally using CO₂.

Speciality teas available to purchase as both pyramid tea bags and loose leaf tea in all flavours.

Cold Drinks:

Coca-Cola £2.50

Classic 330ml Glass bottle
Diet 330ml Glass bottle

Harrogate Spring Water £1.50

Still
Sparkling

San Pellegrino £1.75

Aranciata - Sparkling orange
Limonata - Sparkling Lemon

Fruti Smoothie £2.75

Strawberry Banana
Orange, Mango and Passionfruit

Tropicana Orange Juice £2.75

Smooth
Original - with juicy bits

Juice Carton £1.25

Choose from: Apple Orange Tropical

Franklin & Sons £2.50

Lemonade & Elderflower
Dandelion & Burdock
Ginger beer
Apple & Rhubarb

Stamfrey Farm drinking yoghurt £1.95

Produced in West Rounton, choose from original or raspberry drinking yoghurt, organic, bio-live with less than 1% fat.

Milkshakes £2.95

Choose From: *Vanilla, Strawberry, Banana or Chocolate*

Mini Bottle of Milk £1.00

Alcohol:

White Wine - Pinot Grigio **£3.99**

187ml 12.5%vol

Rose Wine **£3.99**

187ml 12.5%vol

Red Wine - Merlot **£3.99**

187ml 13.0%vol

Prosecco **£4.99**

200ml 11.5%vol

Champagne **£12.99**

200ml 12.5%vol

Summer Berries Old Mout Cider **£3.50**

500ml 4.0%vol

Bulmer's original Premium Cider **£3.50**

500ml 4.5%vol

Lager - Peroni **£3.50**

330ml 5.1%vol

Toast Pale Ale - Brewed with bread **£3.50**

330ml 5.0%vol

Whitegate's Traditional Sunday Lunch:

Served: Sunday's 12:00 - 2:30

£8.95

Roast Topside of Beef

(From Mr Newcomb's Farm at East Harlsey)

or

Roast Leg of Pork

(From Mr Donald's Farm next door)

or

Chicken

*Served with roast and mashed potato, homemade Yorkshire pudding and
seasonal vegetables.*