



Breakfast Menu

SERVED FROM 9AM UNTIL 11.30AM

The Balloon Tree Farm Shop & Cafe is a local community business which has been serving its visitors since 2004. **The Machin family** have been farming here for over 40 years. Our business takes its name from an ancient **horse chestnut tree** that formerly stood at the turning to Buttercrambe, just down the road, of which you can see **pictures in our Cafe**.

The Balloon Tree has grown several times over the years, **starting as a shed selling fruit and veg**, to what you see today. Our Farm Shop & Cafe sits on 28 acres of thriving farmland which we utilise for both our **Pick Your Own** fruit season and feeding the Farm Shop & Cafe with top quality produce.

We do our best to minimise the distance that the products we sell have travelled, **supporting the local farmers & producers of Yorkshire**. Our Farm Shop is a platform that **local & artisan** producers can use to showcase the very best of what they have to offer.

Our Cafe menu is **seasonal**, making the most of what local Yorkshire farmers have to offer throughout the year. As well as all of the meals in our Cafe, you'll find homemade products from our **Kitchen team** in our Farm Shop. Our **in-house Bakery** produces all of the goodies in the cake cabinet in the cafe, including scones that are homemade every morning – and there are more desserts, traybakes, and cakes in the shop!

We love to celebrate our local suppliers!

Rookes - our bacon & ham
Taste Tradition - our sausages & pork
Brown's Eggs - our eggs
Doreens - our black pudding
Soanes - our chicken breasts
Herbs Unlimited - our salad leaves
YO Bakehouse - our teacakes
Fullers Bakery - our breads

Find them in our Farm Shop!
 These local suppliers & products are in our shop, as well as some of our Kitchen's products. If it's underlined, it's in the shop!

The Balloon Tree Breakfast *GF £13.00

Two rare breed sausages, two slices of Yorkshire bacon, oven roasted thyme & black pepper tomato, pan fried chestnut mushrooms, golden hash browns, baked beans. Finished with a Brown's fried egg & a slice of white or brown farmhouse toast

Add Doreens' black pudding +£1.50

Lighter Breakfast *GF £10.50

Two rare breed sausages, two slices of Yorkshire bacon, baked beans. Finished with a Brown's fried egg & a slice of white or brown farmhouse toast

A Meat Free Morning (Vg) *GF £12.50

THIS™ bacon rashers & a warm tomato and mushroom compote on crisp sea salt bread, smoked paprika hash brown, smashed avocado & lemon verbena harissa dressed watercress

Four Stack Pancakes (V) £10.00

A little treat. Nutella® with fresh strawberries & minted crème fraîche

Bacon or Sausage Sandwich *GF £6.95

Your choice of rare breed sausages or Yorkshire bacon in a white or brown farmhouse bread roll

Toasted Fruit Loaf (V) £3.95

buttered & dusted with cinnamon sugar

Toasted YO Bakehouse Teacake (V) £3.75

Classic Croissant (V) £3.25

White Chocolate & Raspberry

Pain Au Chocolat (V) £3.25

White or Brown Farmhouse Toast *Vg *GF £2.25

Preserves, Jams, & Chutney £0.95

Dietary requirements or allergies?

Please ask for our separate menu

Our menu is prepared in a small cooking environment. As a result, we are unable to guarantee that our food is allergen free. Our vegan foods are prepared and cooked in an environment and appliances that are non vegan.

The Eggs

Breakfast Muffin Two Ways *GF £12.50

An open toasted muffin.

Half with avocado, vine tomato & Scottish smoked salmon

Half with spinach, vine tomato & cured ham.

Both halves finished with a poached egg & homemade

lemon Beurre Blanc sauce

Half portion of Breakfast Muffin One Way £9.00

Choose either half the Salmon Muffin or half the Ham Muffin

Eggs & Avocado (V) *GF £11.25

Poached eggs with smashed citrus avocado, chunky vine tomatoes, fresh basil, on buttered white or brown farmhouse toast

Poached Eggs (V) *GF £7.95

Poached eggs on buttered white or brown farmhouse toast

Homemade Scones

Mature Cheddar & Chive Scone (V) £2.95

with cream cheese & red onion chutney £3.95

Classic Sultana Scone (V) £2.95

with your choice of jam & clotted cream £3.95

Our Dietary Key

(V) - Vegetarian

(Vg) - Vegan

*Vg - Request Vegan

(GF) - Gluten Free

*GF - Request Gluten Free



Lunch Menu

ORDERS TAKEN FROM 11.45AM

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Rookes - our bacon & ham

Taste Tradition - our sausages & pork

Soanes - our chicken

Herbs Unlimited - our salad leaves

YO Bakehouse - our teacakes

Fullers Bakery - our breads

Voake's - our pork pies

Laveracks - our sausage rolls

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Light Bites

Chef's Farmhouse Soup with a warm roll **£7.50**

Upgrade to a half a **Farmhouse Sandwich** +**£2.45**

Skin-on French Fries (Vg) (GF) **£4.00**

Homemade Chips (Vg) (GF) **£4.00**

Toasted Fruit Loaf (V) **£3.95**

buttered & dusted with cinnamon sugar

Toasted YO Bakehouse Teacake (V) **£3.75**

Classic Croissant (V) **£3.25**

White Chocolate & Raspberry

Pain Au Chocolat (V) **£3.25**

Mature Cheddar & Chive Scone (V) **£2.95**

with cream cheese & red onion chutney £3.95

Classic Sultana Scone (V) **£2.95**

with your choice of jam & clotted cream £3.95

White or Brown Farmhouse Toast *Vg *GF **£2.25**

Preserves, Jams, & Chutney £0.95

Monkfish Scampi **£18.00**

A Balloon Tree twist on a traditional English dish. Breaded monkfish pieces with a hint of fennel, endive & raw slaw salad, homemade chips, lemon wedge, Chef's homemade tartar sauce

The Stacked Yorkshireman **£14.00**

A Balloon Tree exclusive! Crispy boneless "Yorkshire chicken" thigh, beef dripping soaked bread, smoked cheese, pickled cucumber, homemade chips, a pot of beef dripping, giant pickle

Hand Carved Roast Ham (GF) **£12.50**

Slow roast maple & thyme glazed gammon ham, sumac poached duck egg, homemade chips, wild watercress

Green Goddess Salad (Vg) (GF) **£12.50**

Quinoa topped with warm tender stem broccoli, asparagus, courgette, petit pois & spring onions, with green salad leaves, roasted almonds, citrus avocado, lemon verbena harissa dressing

Add pulled chicken thigh or bourbon beef brisket +£3.50

Bubble & Squeak **£11.50**

Handcrafted smoked haddock pan fried fishcakes, poached egg, lemon & mustard Beurre Blanc sauce, Yorkshire grown watercress

Bacon or Sausage Sandwich *GF **£6.95**

Your choice of rare breed sausages or Yorkshire bacon in a white or brown farmhouse bread roll

Hot Hoagie Rolls

With endive & raw slaw salad, homemade honey & mustard dressing, root vegetable crisps

Beef Brisket *GF **£13.00**

Beer soaked onions, melted Gorge natural blue cheddar

Chicken Hunter *GF **£13.00**

Pulled barbecue chicken, vine tomato, Yorkshire bacon, smoked Wensleydale cheese

Garden Patch (Vg) **£12.50**

Chestnut mushrooms, Sheese® mozzarella, vine tomato, warm citrus smashed avocado

Add a pot of coleslaw to your Hoagie Roll +£1.50

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Yorkshire Tapas

A taste of The Balloon Tree in small plates

Duo **£13.50** Five **£32**

Add extra **£7** each

Wensleydale Wedges (V) (GF)

Fresh figs, sweet toasted walnuts

Lemon Twist Hummus (Vg)

Roasted fennel & hazelnuts, crisp sea salt crostinis

Smoked Mackerel Pate *GF

Crisp sea salt crostinis, cornichons

Sticky Pigs in Blankets *GF

Barbecue honey & onion seed glaze, crispy onions

Bourbon Beef Brisket

Crispy dripping toast, horseradish crème fraîche

Yorkshire Pork Pie

Minted marrowfat peas, HP™ sauce

Seeded Sausage Roll

Lightly spiced tomato chutney, rocket leaf

Farmhouse Sandwiches

With endive & raw slaw salad, homemade honey & mustard dressing, root vegetable crisps

Roast Ham & Egg Salad *GF **£9.50**

Maple & thyme glazed ham, sliced egg, vine tomato, gem lettuce, mayonnaise

Spring Water Tuna Mayonnaise *GF **£9.50**

A blend of tuna mayonnaise, cucumber, cottage cheese, red onions, gem lettuce

Vintage Cave Aged Cheddar *GF (V) **£9.00**

Vintage Gorge cheddar, sweet fig chutney, vine tomato

Add a pot of coleslaw to your Sandwich +£1.50

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Cold Drinks

Cordial orange or apple & blackcurrant **£1.25**

Juice Carton apple or orange **£1.25**

Cold Fresh Milk **£1.85**

Still or Sparkling Water **£3.25**

Tonic Water classic or slim line **£2.35**

Apple or Orange Juice **£3.45**

Belvoir Sparkling Drinks **£3.30**

Pink lady apple juice

Elderflower presse

Organic ginger beer

Raspberry lemonade

Coca-Cola, Diet Coca-Cola, Fanta, Sprite **£3.30**

Wine, Beer & Gin

Locally Brewed Low Alcohol Beer **£4.85**

Rudgate Jorvik Blonde ABV 4.6% **£5.25**

Rudgate Battleaxe Bitter ABV 4.2% **£5.25**

Yorkshire Brewed Lager **£4.85**

Rekorderlig Cider **£5.25**

passionfruit or strawberry & lime

Ampleforth Abbey Premium Cider **£5.25**

a light golden & refreshing medium dry apple cider

Pinot Grigio, Pinot Blush, Pinot Noir

125ml £3.85 175ml £5.95 250ml £7.50 Bottle £22.15

Prosecco

200ml bottle £6.90 Bottle £27.50

Mason's of Yorkshire Gin served with tonic **£6.85**

Original Raspberry

Drinks Menu

Espresso single or double **£2.75**

Americano **£3.00**

Caffè Latte **£3.45**

Cappuccino **£3.45**

Flat White **£3.45**

Caffè Mocha **£3.65**

Cafetiere for One **£3.75**

Chai Latte **£3.75**

Vanilla Iced Latte **£3.95**

Affogato **£4.55**

Espresso for pouring over Yorvale vanilla ice cream

Our coffee is supplied by Gold Box Roastery

Our milk is supplied by Chestnut Dairies



Why not try a syrup? **£0.95**

vanilla, hazelnut, caramel, cinnamon, toffee nut, gingerbread

Loose Leaf Tea

by Estate Tea Co. **Pot for One** **£3.75**

Earl Grey

Classic Chinese black tea with bergamot oil & flowers

Chai Tea

Estate Tea Co's classic Chai recipe. Flavours of cinnamon, cardamom & ginger

Seasonal Green Tea

A perfect balance of flavours. The origin of the tea leaves changes seasonally

Peppermint

Whole leaf Serbian peppermint

Decaffeinated English Breakfast

A blend of 17 Assam teas, naturally decaffeinated

Essentials

Yorkshire Tea **£2.95**

Babyccino **£2.15**

Steamed frothy milk with a chocolate dusting

Hot Chocolate **£4.00**

With cream & marshmallows

White Hot Chocolate **£4.00**

With cream & marshmallows

Luxury Hot Chocolate **£4.95**

Made with Greyley's Jersey milk, whipped cream marshmallows, chocolate sauce & a chocolate flake

Jersey Shakes! with Greyley's Jersey milk **£4.95**

topped with whipped cream, wafer, sprinkles

- Strawberry with strawberry sauce
- Banana with caramel sauce
- Chocolate with chocolate sauce

Kids fancy a milkshake?

Why not go **calf-sized!** **£3.65**



Cloud Catcher

Fruity cherry, sour cherry, kiwi, coconut & apple

Classic Rooibos

South African Rooibos, naturally caffeine free

Orange Blossom

Taiwanese Oolong infused with orange oil & peel

Peach Sencha

Japanese Sencha with delicate sweet peach notes

Lemongrass & Ginger

Herbal lemongrass with natural flavours of ginger