



PRIVATE DINING
& PARTIES



Set on the outskirts of Harrogate and Knaresborough, The General Tarleton is a historic coaching inn with rooms, reworked for modern dining and proper hospitality. As the flagship of Jeopardy Hospitality, co-founded by Michelin-starred chef Tommy Banks, it's built around ingredient-led cooking and a team that knows how to look after people well.

From birthdays and anniversaries to shoot lunches and group gatherings, it's a place that gets the balance right, special without being over the top, relaxed without ever feeling casual.

The Hayloft, our private dining room, seats 10 to 28 guests. It's a generous, self-contained space that still feels personal, with a dedicated host, private bar and a menu shaped by the season.

info@generaltarletonferremsby.co.uk | 01423 297050

THE MENUS

Our produce-led menus celebrate the very best of the season and are available in two formats: a three-course set menu, or a feasting-style menu designed for sharing around the table.

Each menu and dish has been thoughtfully created with celebrations in mind.

We'll always do our best to accommodate dietary requirements or specific menu requests, simply let our reservations team know when booking and they'll be happy to help.





SAMPLE MENU ONE

*The feasting menu is served family-style for the whole table, priced at **£70pp**. Pre-orders must be taken no later than 7 days before your event.*

TO START

served for the whole table

Sourdough & cultured butter

Coronation chicken sausage roll

Beef tartare, juniper hash brown, sorrel, radish

Old Winchester and leek croquettes, chive emulsion

Cured chalk stream trout blinis, whipped buttermilk, fennel

MAIN COURSE

choose one for the whole party

Spatchcock chicken, confit garlic & lemon butter sauce

Whole roasted porchetta, sage & cider jus

Roasted sea trout, Jersey royal potatoes, purple sprouting broccoli, dill butter sauce

all main courses served with a selection of sides for the table

DESSERT

choose one for the whole party

Valrhona chocolate delice, Pedro Ximenez ice-cream

Lemon tart, toasted meringue, sorbet

Sourdough treacle tart, clotted cream ice-cream

+ **£16pp** *The Courtyard Dairy cheeseboard with accompaniments*



SAMPLE MENU TWO

*The set three-course menu is priced at **£60pp**. Pre-orders must be taken no later than 7 days before your event.*

STARTERS

Leek & potato soup, ham hock, Welsh rarebit, chive

Woodland-reared pork scotch egg, brown sauce

Smoked mackerel, apple & crème fraîche pâte, toasted sourdough

MAINS

Wild garlic chicken kiev, creamed spinach, pommery mustard mash

Beef & stout pie, roasted carrots, savoy cabbage, baked potato mash

BBQ monkfish tail, cauliflower samosa, spinach, butter curry sauce

Spring asparagus, broad bean & courgette risotto (V)

DESSERTS

Rice pudding, poached seasonal fruits, brown sugar crumble (V)

Buttermilk panna cotta, seasonal fruit sorbet, lemon verbena shortbread

Sourdough treacle tart, crème fraiche ice cream (V)

+ **£16pp** *The Courtyard Dairy cheeseboard with accompaniments*

THE DRINKS

Every great celebration begins with a drink in hand. Our bar is stocked with a thoughtful mix of house favourites and local discoveries, from an extensive wine list, to Yorkshire craft beers, seasonal cocktails and classic serves.

Start your evening with a glass of Champagne, a signature cocktail or a homemade cordial, before sitting down to dine.

Our team can curate wine pairings for your menu, or simply ensure glasses are never empty throughout the evening.





SAMPLE DRINKS MENU

ARRIVAL DRINKS

Kick things off in style - pre-order arrival drinks so they're ready the moment your guests walk through the door.

SPARKLING WINE

Prosecco	£8
Crémant de Jura Rosé	£11
Brut Reserve Pol Roger Champagne	£19

COCKTAILS & MIXED DRINKS

Ferrensby Spritz	£16
Rhubarb Negroni	£12
Rhubarb and marigold iced tea (<i>non-alcoholic</i>)	£6
Cooper King G&T	£9.50

Additional classic, bespoke and non-alcoholic cocktails are available on request. Please be aware that The Hayloft has its own separate bar, therefore we strongly recommend pre-ordering your drinks so we can offer the smoothest experience for you and your guests.

WINE FOR THE TABLE

The right wine brings everything together. Pre-order your bottles ahead of time and we'll have them opened, chilled or decanted, ready for when you sit down.

Pick from our extensive wine list, or let our team help pair wines perfectly to your menu. Our selection features a considered mix of old and new world bottles, with something to suit every menu and occasion.

If you'd like to enjoy special or meaningful bottles from your own collection, we're happy to serve them with care, subject to a £35 per bottle corkage fee.

Please enquire for our full wine list or to discuss pairings for your chosen menu.

HOW TO BOOK

The Hayloft is available for exclusive hire Monday to Saturday evenings and Thursday to Saturday lunchtimes.

Please note, a minimum spend of £1,500 (excluding service) applies for Saturday evening bookings.

To reserve, simply message or call our events and reservations team with your preferred date.

For all enquiries or to check availability, please contact our team:

info@generaltarletonferrensby.co.uk

01423 297050



[*www.generaltarletonferrensby.co.uk*](http://www.generaltarletonferrensby.co.uk)





STAY OVER

After the last toast is raised and the candles have burned low, there's no need to leave. Our eight upper-floor bedrooms offer the perfect way to extend your evening at The General Tarleton.

Each room combines the charm of a country pub with considered, contemporary comfort with super king beds, neutral tones, lime-washed walls, natural wood accents and sumptuous soft fabrics.

Wake to freshly brewed coffee, a hearty breakfast cooked to order, and that unhurried Yorkshire calm that lingers long after you've checked out.

Whether you're hosting a celebration, a business dinner or a long-awaited reunion, staying overnight allows you and your guests to truly unwind, no taxis, no rush, just the comfort of good company and a restful night's sleep.

Rooms start from £145 per night, including breakfast.

Book directly online, or enquire with our events and reservations team for group bookings.

THE GOOD-TO-KNOWS

Is there a hire charge or deposit for the private dining room?

No, exclusive use of the space is included when ordering from our private dining menus. However on a Saturday, we ask that there's a minimum spend of £1500, excluding service charge. No deposit is required to make a reservation, however card details are taken at the time of booking to secure your event.

Do we need to make a pre-order?

Yes. Please confirm your chosen menu at the time of booking. Please note, these are sample menus only as our menus change due to seasonality and available ingredients. An updated menu will be sent to you closer to your event date. Dish choices and dietary requirements must then be sent over no later than 7 days prior to your reservation.

What is the cancellation policy?

If cancelled within 7 days of the reservation date, a payment of £50 per guest will be charged. If guest numbers are reduced by three or more within 7 days of the booking date, a charge of £50 per guest no longer attending will apply.

Is service included?

A 12.5% discretionary service charge will be added to your final bill. This is shared between our team.

Are children and dogs welcome in the private dining room?

Children are very welcome, and our team can discuss suitable menus for them. Unfortunately, dogs are not allowed in The Hayloft.

How are the tables decorated, and can we bring our own decorations?

Our tables come set and decorated with dried, seasonal foliage arrangements and candles as standard. We can recommend local suppliers if you'd like additional table arrangements or room decor. You're welcome to bring your own decorations to personalise the space, however we kindly ask that confetti or similar products are not used.

WHERE TO FIND US

Address: The General Tarleton, Boroughbridge Road, Ferrensby, HG5 0PZ

Train stations:

Knaresborough (*2.9 miles*) with direct trains to and from York, Harrogate and Leeds

Harrogate (*6 miles*) with direct trains to and from London

Thirsk (*17 miles*) with direct trains to and from London and Northallerton.

York (*18.5 miles*) with direct trains to and from London, Edinburgh and Newcastle

Driving time:

Central Harrogate - 20 mins

Ripon - 20 mins

York - 40 mins

Leeds - 45 mins

We are a 6 minute drive from Junction 48 of the A1(M).

Taxis

Blueline - 01423 530830 (Harrogate)

Mainline - 01423 555 555 (Harrogate)

AJ's - 01423 555222 (Knaresborough)

Ripon Taxi Service - 01765 600128 (Ripon)

Ferrensby village is also served by Uber, which you can request by downloading the app. We recommend pre-booking taxis, or even better, choose to stay the night with us instead!