



**CORA is a contemporary bake house, dining room and wine cellar based in Boston Spa by chef Elizabeth Cottam.**

### About

Opening in June we offer bakery and patisserie based breakfast, lunch and afternoon tasting experiences alongside a selection of ever changing speciality cakes, pastries and wines. Everything can be enjoyed in our small dining room or can be boxed and wrapped to be enjoyed in your own homes.

During the summer months, our picnic hamper experiences are a wonderful way to enjoy our tasting experiences al fresco, perfect for day trips out..

We're very proud to offer a comprehensive wine, champagne and dessert wine selection and also offer a collection of food and day-friendly cocktails. All of our tasting experiences can be enjoyed alongside a carefully selected drink pairing.

Elizabeth is the chef patron of HOME and The Owl, both based in Leeds.

### Reservations

We are currently open 9.30am until 5pm Fridays, Saturdays and Sundays. We will be extending our opening hours and weekly service days very soon, join our mailing list to be notified when our availability changes. Online reservations are essential for our tasting experiences, but we always hold a number of tables for walk-ins on the day to dine from our a la carte menu. Reservations are confirmed with a non-refundable deposit. We are not able to accommodate infants or babies within the restaurant. Due to the fixed tasting menu format we find that we are more suitable to children aged 10 years or over.

We are currently unable to accommodate any specific dietary preferences and allergies other than vegetarian although information about the allergen content of all of our products can be viewed on our menus.

[MAKE A RESERVATION](#)

### Sample Menus

<a href="#">BREAKFAST MENU</a>	<a href="#">LUNCH MENU</a>
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**Savoury selection (all £8.50 to eat in, £7.00 to take away)**

Garlic, lemon and thyme roasted chicken on onion brioche with chicken fat butter, chicken skin crumbs and lemon salt

Burnt butter potted shrimps on dark brown treacle bread with nutmeg butter

Wild mushroom and black garlic parfait on marbled, truffle ciabatta with Pedro Ximenez sherry butter

Foie Gras, dark chocolate and macerated strawberry swirl

Gin cured smoked salmon with whipped Dorstone, crispy capers, dill on beetroot and caraway loaf

Charred Wagyu ribeye with anise, mustard, pickles on beef fat rye

Spiced duck pastilla with pistachio jam

**Sweet Selection (all £7.50 to eat in, £6.00 to take away)**

Pear drop pie

Sour cherry and chocolate cloud

Caramel Boston Brest

Vanilla, coffee and mascarpone daisy

Black sesame, dulce de leche and mandarin éclair

Mango, lemongrass and white chocolate star

**Lunch and Afternoon Tasting**

**Experience (£45 per person. Will include a selection of savoury and sweet items chosen by the chefs)**





**Savoury selection (all £8.50 to eat in £7.00 to take away)**

Bloody Mary sourdough with smoked rare breed bacon, tarragon tomatoes and maple syrup butter

Sourdough crumpet with omelette Arnold Bennett mousse and caviar

Roasted garlic wild mushrooms, thyme and gruyere frittata

Homemade ginger, sage and orange black pudding on pork fat fried bread

**Sweet selection (all £7.50 to eat in, £6.00 to take away)**

Buttermilk waffle with caramelised pecan, banana and golden raisin Chantilly  
Elderflower and blueberry muffin with yoghurt frost

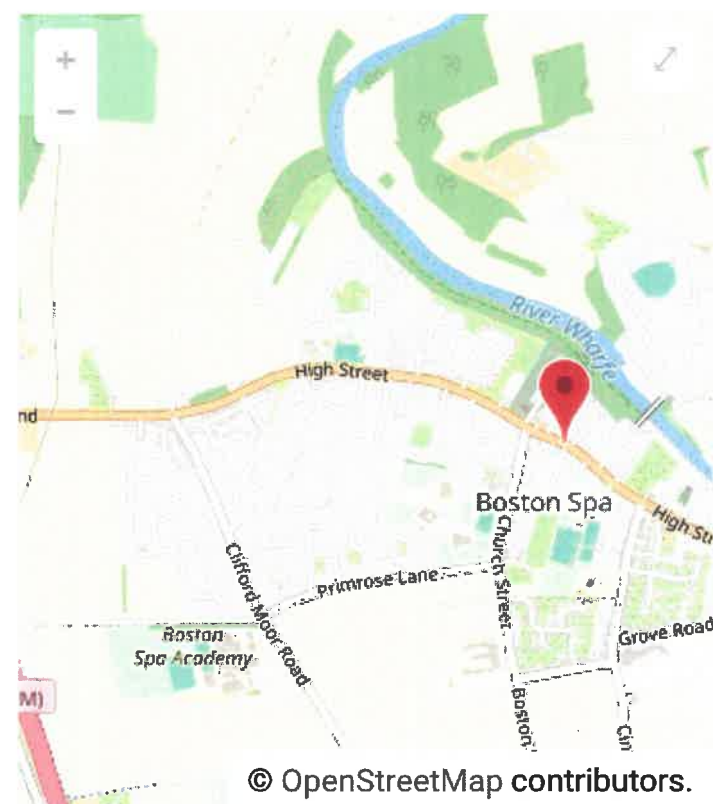
Carrot, walnut and cinnamon loaf and sweetened creamed cheese and coriander

Lemon and lavender toast with truffle honey fig

**Breakfast Tasting Experience (£30 per person. Will include a selection of savoury and sweet items chosen by the chefs)**

**Location**

We are located on the high street in the beautiful village of Boston Spa near Wetherby, approximately 20 minutes drive from Leeds, Harrogate and York. Free parking is available directly opposite us (for up to 2 hours) and additionally in a number of other pockets around the village.



**Address 162 High Street, Boston Spa, Leeds,  
LS23 6BW**



## **Imaginative British Tasting Menus**

HOME is a fine dining restaurant located in the heart of Leeds City Centre. The building was once home to a Victorian tiled fish market as an extension of the famous Kirkgate Market, Europe's most beautiful and largest indoor market, which is just steps away from the restaurant's impressive front door.

Located here since 2017, HOME is led by Chef Patron, Elizabeth Cottam. She and her team curate an ever-changing and spontaneous collection of eight to ten course menus from Wednesday through to Sunday in a spacious, all adult dining room.