

# THE HAWTHORN

## BRUNCH

*Served until midday*

Swaledale sausages in a warm crusty baguette £4.50

Smoked Native Breed bacon in a warm crusty baguette £4.50 (gf option)

Full Yorkshire - Swaledale breakfast sausage, smoked Native Breed belly rashers, buttered mushroom, local black pudding, smoked bacon beans, toast, roasted tomato & free-range hen's egg (*fried/poached/scrambled*) £7.50

Steak and Eggs - minute steak and two fried hen's eggs (*Steak served pink or well done*)  
£8 (gf)

Eggs Benedict - Poached eggs, smoked Native Breed bacon, toasted muffin & Hollandaise sauce £7 (gf option)

Eggs Royale - Poached eggs, smoked salmon, toasted muffin & Hollandaise sauce  
£7.50 (gf option)

Eggs Florentine - Poached eggs, buttered spinach, toasted muffin & Hollandaise sauce  
£6.50 (v) (gf option)

*Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.*

*Our fish is delivered fresh from Hartlepool. Game dishes may contain shot.*

*Dishes may contain nuts and seeds; please inform a member of staff if you have any dietary requirements.*

*(v) vegetarian. (vg) suitable for vegans. (gf) suitable for gluten free. (gf option) / (vg option) dish can be adapted for gluten free diners or vegan diners as specified.*

# THE HAWTHORN

## LUNCH

*Served from midday. Not available on Sundays*

Seasonal soup, house butter and crusty bread £5 (vg/gf option)

Toasted Welsh Rarebit on crusty bread with chutney & watercress salad £5.50 (gf option)

Ploughman's board: Smoked ham terrine, Mature Cheddar, Yorkshire blue cheese, black pudding Scotch egg, country chutney, pickled onions, apple salad, crusty bread & house butter £8.50

Native Breed roast beef sandwich. Horseradish mayonnaise and watercress served with dressed baby leaves £7 (gf option)

The Hawthorn Steak Burger, mature Cheddar, pickles, tomato & crisp lettuce in a brioche bun with celeriac coleslaw & fries £10 (gf option)

Fish pie: poached North Sea fish, smoked salmon, creamy horseradish & Cheddar sauce, mash & rarebit top served with buttered seasonal greens £10 (gf)

Chestnut & thyme risotto, baby spinach & aged parmesan £9 (v) (gf) (vg option)

Dry-aged Native Breed minute steak, garlic butter, dressed leaves and fries £9 (gf option)

Baked sweet potato, herb butter & bean hummus £5.50 (v) (vg/gf option)

Wild mushrooms on toast, garlic butter & pea shoots £6 (v) (gf option)

Grilled chicken & roast beetroot salad, candied walnuts, watercress & walnut dressing £7.50 (gf)

Beetroot hummus & grilled goats cheese sandwich, with mixed leaves & herby quinoa salad £7 (v) (gf option)

## Desserts

Sticky toffee pudding, butterscotch sauce & clotted cream ice cream £6 (v)

Coastal mature Cheddar cheese. Served with country chutney, house butter & crackers £5 (gf option)

Vegan ice creams: Bourbon vanilla, peanut crisp & chocolate orange £5 (vg) (gf)

Ice creams & sorbet: Clotted cream, black treacle, chocolate & sea salt, raspberry sorbet £4 (v) (gf)

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