

# THE HAWTHORN

## WINTER SUNDAY MENU

### Starters

Seasonal soup, house butter & toast £5 (v) (gf option) (vg option)

Herb Fed chicken liver parfait, sage butter, pear chutney & crisp toast £8 (gf option)

Honey glazed goats cheese crottin, confit garlic & tarragon crumb, balsamic fig & pickled walnut salad  
£8 (gf & vg option)

Yorkshire gin & beetroot cured trout, rapeseed mayonnaise,  
lemon-dressed cucumber salad & keta caviar £9 (gf)

### Roasts

Dry-aged heritage breed beef with ox cheek croquette, red wine jus & horseradish cream £15

Herb Fed Bronze turkey breast, butter poached, leg & sage stuffing, wing jus & bread sauce £15

Slow braised lamb breast, garlic & rosemary jus, garden mint jelly & shoulder meatball £15

Seasonal nut roast, bay cream & truffled celeriac £11.50 (v)

*All our roasts are served with a Yorkshire pudding, beef dripping roast potatoes (v option available), red wine braised cabbage, orange glazed carrot, cauliflower cheese, seasonal greens & honey roast parsnips.*

*Please be aware that we serve our roast beef pink.*

*Gluten Free options available – please ask.*

*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

## Mains

Fish pie – North Sea fish, smoked salmon, butter-poached prawns, creamy horseradish & Cheddar sauce, mash & rarebit top with seasonal greens £13.50 (gf option)

The Hawthorn Steak Burger, stilton, pickles, tomato & crisp lettuce in a brioche bun with celeriac coleslaw & triple cooked chips £12 (gf option)

Chestnut & thyme risotto, baby spinach, white balsamic & aged parmesan £13 (v) (gf) (vg option)

Grilled Hereford Flat Iron steak, smoked mash, braised red cabbage, crispy bone marrow & red wine jus  
*(served pink or well done)* £16 (gf option)

## Desserts

Sticky toffee pudding, sea salted butterscotch, candied walnuts & clotted cream ice cream £6.50 (v)

Mulled wine poached pear, orange mascarpone & cinnamon shortbread £6.50 (v) (gf & vg option)

*50p from each poached pear served goes to Sue Ryder Manorlands hospice in Oxenhope*

Coastal Cheddar cheese, Dorset. Served with English quince, celery leaf and crackers £5 (v) (gf option)

Vegan ice cream trio: Bourbon vanilla, peanut crisp and chocolate orange £5 (vg) (gf)

Ice cream & sorbets selection: Clotted cream, chocolate & sea salt, black treacle & raspberry sorbet  
£5 (v) (gf)

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