

THE HAWTHORN

SET MENU

Two courses £19.50 or Three courses £24.50 (Nibbles & sides extra).

Thursdays 6-9pm. We also run our regular menu – please scroll down

Nibbles

House olives £2 (v) (vg) (gf) Soda bread & celery butter £2 (v) (gf option)

Ox cheek croquettes, horseradish mayonnaise £5

Starters

Celeriac & apple veloute, Colston Bassett stilton bon bons, soda bread and
celery butter (v) (gf & vg option)

Yorkshire gin & beetroot cured trout, rapeseed mayonnaise, lemon dressed cucumber salad (gf)

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

Mains

Breast of Guinea Fowl, butter roast potato croquette, smoked lardo roast sprouts,
artichoke bread sauce, leg & sage stuffing with wing jus (gf option)

Roast Stone Bass, Lobster cream, herb gnocchi & white wine braised baby fennel (gf option)

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

Hereford Flat Iron steak, grilled over coals (pink /well), smoked mash, bone marrow croquette, braised
cabbage & red wine jus (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. (g) 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.*

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Set Menu Desserts

Chefs sticky toffee pudding, sea salted butterscotch, walnuts & clotted cream ice cream (v)

Mulled wine poached pear & orange mascarpone cream with cinnamon shortbread (v) (gf option)

Vegan ice cream selection: chocolate & orange, peanut chip and hazelnut & rose (vg) (gf)

Cheeseboard. Coastal cheddar, Colston Bassett stilton, goats cheese crottin. Served with English quince, celery leaf & sourdough crackers (gf option)

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THE HAWTHORN

DINNER

(Outside of Set Menu)

Nibbles

House olives £2 (vg) (gf) Soda bread & celery butter £2 (v) (gf & vg bread option)

Ox cheek croquettes, horseradish mayonnaise £5

Starters

Celeriac & apple veloute, Colston Bassett stilton bon bons,
soda bread and celery butter £7 (v) (gf & vg option)

Crispy Saddleback pork cheek, winter roots remoulade,
caramelised apple and crackling salad £8 (gf option)

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

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)

Mains

Roast Stone Bass, lobster cream, herb gnocchi & white wine braised baby fennel
£18 (gf option)

Breast of guinea fowl, butter roast potato croquette, smoked lardo roast sprouts, artichoke bread sauce,
leg & sage stuffing with wing jus £17 (gf option)

Slow cooked duck egg, truffled celeriac, wild mushrooms & nasturtium leaf
£14 (v) (vg & gf option)

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

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From the Josper Grill

These dishes are grilled over natural charcoal & wood at 400°C, which gives a unique flavour. Our meat is native breed, free range and outdoor-reared giving it marbling, flavour and succulence.

Longhorn Rump 230g, 50 day dry-aged, bone marrow butter £19

Dexter Outer Skirt minute steak 190g, 50 day dry-aged, garlic butter (*served pink or well done*) £14

Belted Galloway Sirloin 230g, 45 day dry-aged, bone marrow butter £26

Highland Fillet 190g, 30 day dry-aged, bone marrow butter £24

Hereford Flat Iron 200g, 45 day dry-aged, garlic butter (*served pink or well done*) £15

Pork loin Tamworth chop 250g, 14 day dry-aged, caramelised apples £15

Swaledale lamb Barnsley chop, 14 day dry aged, salsa verde £15

Highland Chateaubriand 550g, 30 day dry-aged, bone marrow and garlic butter
£29.50 each (*for 2*)

All our dishes from the Josper Grill are served with a choice of one side from the list below. Sharing cuts come with one side per person. Additional sides & sauces are priced individually

Sides

Triple-cooked chips £3 (vg) (gf option) Red wine braised cabbage £3 (vg) (gf)

Smoked mash £3 (v) (gf) Roast sprouts & chestnuts £3 (v) (gf) (vg option)

Cauliflower cheese £3 (v)

Watercress & horseradish dressed roast beetroot salad £3 (vg) (gf)

Garlic & herb crusted honey roast parsnips & carrots £3 (v) (gf option)

Sauces

Green peppercorn £2 (gf) Stilton cream £2 (v) (gf) Red wine jus £2 (gf)

Garlic & herb butter £2 (v) (gf) Bone marrow butter £2 (gf)

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Dinner Desserts

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

Black forest trifle – black cherry jelly, set vanilla custard, dark chocolate sponge, kirsch cream and chocolate & sea salt ice cream £7 (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

Warm Yorkshire parkin cake, black treacle ice cream, Chantilly & stem ginger crumble
£7 (v)

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

Vegan ice cream trio: chocolate & orange, peanut chip & bourbon vanilla £5 (vg) (gf)

Cheese

Selection of the finest regional cheeses from the British Isles & Europe £8 (gf option)

Served with English quince, sourdough crackers & house butter

Coastal extra mature Cheddar – Dorset, Colston Bassett Stilton – Nottinghamshire,
Crottin goats cheese – Loire Valley

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