

THE HAWTHORN

DINNER

Nibbles

House olives £2 (v) (vg) (gf) Soda bread & celery butter £2 (v) (gf & vg bread option)
Ox cheek croquettes, horseradish mayo £5

Starters

Seasonal soup, house butter & bread £6 (v) (gf & vg option)

Smoked salmon Scotch egg, dill, beetroot and horseradish relish £7.50

Spiced lobster bisque, fennel, crayfish & lemon rapeseed oil £8 (gf)

Garlic mushrooms on toast with wilted spinach & a poached hen's egg £7.50 (v) (gf & vg option)

Tamworth ham hock terrine, piccalilli, caramelised apple puree,
crackling & grilled toast £7.50 (gf option)

French onion soup, caramelised onions, veal stock, smoked Wensleydale croute £7.50 (gf option)

Mains

The Hawthorn Steak Burger, Swiss cheese, hot salt beef, burger sauce, pickles, red onion
& beef tomato with seasonal coleslaw & fries £12.50 (gf option)

Pan-fried salmon fillet, herb polenta, vine tomato & red pepper sauce and samphire £18 (gf)

Roasted butternut squash tagliatelle, sage, black kale, parmesan & rocket £11 (v) (vg option)

Slow braised beef shin pie, bone marrow, local ale, shortcrust, dripping carrots & pickled onions £15 (gf option)

Cauliflower & truffle risotto, baby spinach, rapeseed oil & aged parmesan

£13 (v) (gf) (vg 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

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 £20

Dexter Ribeye 250g, 35 day dry-aged £28

Highland Fillet 190g, 21 day dry-aged £24

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

Rack of Old Spot pork ribs, treacle glazed £15

Swaledale lamb chop 300g, 14 day dry aged £17

All our dishes from the Josper Grill are served with a choice of one side & one sauce from the list below.

Additional sides & sauces are priced individually

Sides £3

Triple-cooked chips (vg) (gf option) Welsh rarebit topped fries (v) (gf)

Wilted spinach (vg) (gf) Seasonal coleslaw (v) (gf)

Cauliflower cheese (v) (gf) Smoked crispy onions (vg option) (gf)

Yorkshire Sunstream tomato, red onion, rocket & parmesan salad (vg option) (gf)

Garlic & herb crumbed new potatoes (v) (gf & vg option)

Sauces £2

Peppercorn (gf) Red wine (gf) Garlic & herb butter (v) (gf) Smoked paprika & anchovy butter (gf)

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DINNER Desserts

Sticky parkin pudding, butterscotch sauce & black treacle ice cream £6 (v)

Lemon posset, winter spiced berry compote & thyme shortbread £6 (v) (gf option)

Warm treacle tart & clotted cream ice cream £6 (v)

Caramelised apple & cherry Bakewell crumble with white chocolate ice cream £6 (v)

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

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

Cheese

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

Served with English quince, sourdough crackers & house butter

Coastal extra mature Cheddar – Dorset,

Smoked Wensleydale – Yorkshire dales,

Blacksticks Blue – Lancashire

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