

THE HAWTHORN

BRUNCH

Served until midday

Swaledale sausages or smoked Native Breed bacon in toasted bread £4.50 (gf option, bacon only)

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

Steak and Eggs - flat iron steak and fried hen's egg (*steak served pink or well done*) £11 (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)

Two hen's eggs on toast - scrambled, poached or fried £4 (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

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

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

Toasted Welsh Rarebit on crusty bread with chutney £6 (gf option)

Smoked salmon scotch egg, dill, beetroot & horseradish relish £7.50

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

Ploughman's board: Ham hock terrine, Coastal mature Cheddar, Blacksticks blue cheese, black pudding Scotch egg, chutney, pickled onions, seasonal slaw, watercress, warm bread & butter £9

Native Breed roast beef sandwich, horseradish mayonnaise, red onion and watercress £7.50 (gf option)

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

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

Fish pie: poached North Sea fish, creamy cheese sauce, buttery mash & cheesy parsley crumb top served with wilted spinach £12 (gf option)

Crispy polenta & quinoa salad, roasted red peppers & lemon dressing £7 (v) (vg) (gf)

Grilled Saddleback gammon, honey & mustard glazed, fried hen's egg, piccalilli & fries £11 (gf)

Parsley & chive 'arancini' risotto balls, rich tomato & red pepper sauce, rocket & aged parmesan £10 (v) (gf) (vg option)

Slow braised beef shin pie, local ale, short crust, dripping carrots & pickled onions £13 (gf option)

Grilled chicken club sandwich, smoked bacon, tomato, mustard mayonnaise & Swiss cheese £8.50 (gf option)

Swaledale sausages, champ mash, onion gravy, pickled red cabbage & garlic crumb £10

Crispy fish goujons, tartare Hollandaise, triple cooked chips & burnt lemon £10 (gf option)

Triple cooked chips £3 (vg) (gf) Rarebit topped fries £3 (v) (gf) Wilted spinach £3 (vg) (gf)

Crispy onions £3 (vg option) (gf) Seasonal coleslaw £3 (v) (gf)

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THE HAWTHORN

LUNCH 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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