

THE HAWTHORN

SUNDAY MENU

Starters

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)

Roasts

Dry-aged heritage breed beef (*served pink*) & horseradish cream £15

Native-breed pork & caramelised apple sauce £15

Seasonal vegetarian roast & garnish £13.50 (v)

Please ask to see our specials for more roasts

All our roasts are served with a Yorkshire pudding, roast potatoes, orange glazed carrot, cauliflower cheese, pan-juices gravy, seasonal greens & honey roast parsnips.

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

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)

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)

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)

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

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

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

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

Coastal extra mature Cheddar – Dorset,

Smoked Wensleydale – Yorkshire Dales,

Blacksticks Blue – Lancashire

Served with English quince, sourdough crackers & house butter

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