

THE HAWTHORN

DINNER

Nibbles

House olives £3 (v) (vg) (gf) Focaccia with balsamic and oil £3 (v) (gf & vg bread option)

Smoked ham hock croquettes, apple ketchup £4

Starters

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

Hawthorn cured Salmon, pickled cucumber, lemon dressing & toasted Ciabatta £8

Heritage tomato salad, lemon and rosemary Mozzarella & basil pesto £7.00 (v) (gf & vg option)

Confit chicken terrine, pickled garden vegetables, tarragon mayonnaise £7.50 (gf option)

Mains

The Hawthorn Steak Burger, Swiss cheese, hot salt beef, burger sauce, pickles, red onion & tomato, served with homemade chilli ketchup & skin on fries £12.50 (gf option)

Pappardelle pasta, roasted tomatoes, chilli, garlic and Parmesan £11 (v) (vg option)

Shepherd's pie - Slow braised lamb shoulder, mature Cheddar mash & buttered spring greens £15 (gf option)

Goats cheese and wild garlic risotto, courgette, baby spinach & lemon oil £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 £26

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

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

Market Fish – ask for today's fresh catch £18

Swaledale lamb leg steak 300g, 14 day dry aged £17

All our dishes from the Josper Grill include 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) Parmesan and truffle fries (v) (gf)

Lemon dressed tenderstem broccoli (vg) (gf) Buttered new potatoes (v) (gf)

Leek, courgette and cauliflower cheese (v) (gf) Smoked crispy onions (vg option) (gf)

Sun blushed tomato, red onion & parmesan salad (vg option) (gf)

Chargrilled baby gem lettuce (v) (gf & vg option) Garlic and chilli oyster mushrooms (v) (vg) (gf)

Sauces £2

Peppercorn (gf) Hollandaise (v) (gf) Salsa Verde (v) (vg) (gf) Hawthorn Mint sauce (v) (vg) (gf)

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Desserts

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

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

Dark chocolate delice, raspberry Sorrel sorbet and honeycomb £6

Ice Cream

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 (gf)

Cheese

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

Coastal extra mature Cheddar – Dorset,

Golden Cross soft ashed goats milk cheese – East Sussex

Blacksticks Blue – Lancashire

Served with English quince, sourdough crackers & house butter

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