

THE HAWTHORN

Josper-grilled Pizzas £9

*All of our pizzas are freshly made in house and grilled under our custom made Josper Charcoal Grill.
An authentic 11-inch thin base topped with home-roasted tomato sauce, herbs and mozzarella.*

MARGHERITA: Mozzarella and sun blushed tomatoes. (v)

HAM & EGG: Smoked Ham hock, Free Range hens egg, mature cheddar and spinach.

SPICY LAMB & COURGETTE: Lamb merguez sausage crumb (fresh chillies, coriander and a blend of freshly ground spices), courgette and a harissa dressing.

ANCHOVEY & CAPERS: Mozzarella, salted anchovies, capers, red onion and rocket.

SPICY CALABRIAN: Calabrian pork sausage crumb (freshly ground fennel, paprika & chillies), red onion and goats cheese

FLORENTINE: Free Range hens egg, wilted spinach, red onion and chestnut mushrooms. (v)

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

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

Add a side £3

House Green salad (v/gf)

Caprese salad - Heritage tomatoes, mozzarella, basil oil (v/gf)

Hawthorn Fries - Parmesan and truffle oil (v/gf)

Plain Fries (vg/gf)

Marinated Olives - garlic and lemon (vg/gf)

Focaccia with balsamic & oil (v)

Smoked crispy onions (v)

Add a dip £2

Garlic aioli (v/gf)

Tomato, chilli and pepper ketchup (vg/gf)

Something Italian to drink

Pinot Grigio 'Il Caggio'..... £18.50

Pecorino Caparrone Abruzzo.....£25.00

Pinot Grigio Rose 'Il Caggio'.....£18.50

Gavi 'La Battistina' Single Estate.....£25.50

Valpolicella Castel San Pietro.....£26.50

Prosecco Spumante 'Martinotti'.....£25.50

Aperol Spritz... £5, Sicilian Vodka Spritz.... £6.50, Limoncello..... £2.50

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

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

SET MENU

Two courses £15.50 or Three courses £19.50 (Nibbles extra)

Wednesday - Thursdays 6-9pm

Nibbles

House olives £2 (v) (vg) (gf) Focaccia and balsamic £2 (v) (gf option)

Ham Hock croquettes served with apple ketchup £5

Starters

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

Lemon and garlic mozzarella, heritage tomato, spring herb pesto salad (gf & vg option)

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

Mains

Market fish, parsley mashed potato, lemon dressed tender stem broccoli (gf option)

Josper grilled Flat Iron Steak, watercress, skin on fries and garlic butter (gf option)

Goats Cheese risotto, garden peas, wild garlic and courgette (gf & vg option)

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

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

Desserts

Lemon posset, spiced berry compote & thyme shortbread

(v) (gf option)

Vegan ice cream trio: Bourbon vanilla, peanut crisp & chocolate orange

(vg) (gf)

Cheese taster plate with crackers

or

**Hawthorn Cheese board – served with Fudge’s crackers and quince paste
(£3 supplement)**

(gf option)

Add a glass of Vintage Port £4.50

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

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.