

# THE HAWTHORN

## SUNDAY MENU

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

### 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)

### Roasts

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

Roasted Chicken leg & redcurrant jelly £15

Slow roasted Lamb shoulder & mint jelly £16

Seasonal Vegetarian roast & garnish £13.50 (v)

*All our roasts are served with a Yorkshire pudding, roast potatoes, and seasonal vegetables, cauliflower cheese, pan-juices gravy, & honey roast parsnip.*

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

Goats cheese and wild garlic risotto, courgette, baby spinach & lemon oil £13 (v) (gf) (vg option)

Lemon and herb marinated Mozzarella, sun blushed tomatoes, basil pesto dressing £12 (v) (gf & vg option)

Market Fish, garlic and herb new potatoes and seasonal vegetables £18 (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.*