

THE HAWTHORN

Josper-grilled Pizzas £10

*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 hen's egg, mature Cheddar & spinach

NEW YORK(SHIRE): Salt Beef, red onion, dill pickles & sweet mustard

THE ROYALE: Hawthorn cured salmon, capers & creamed cheese

SPICY CALABRIAN: Calabrian pork sausage (freshly ground fennel, paprika & chillies), red onion and goat's cheese

MEDITERRANEAN: Feta, sun blushed tomatoes, Courgette, chilli and garlic (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.

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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)

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... £7.50, Sicilian Vodka Spritz.... £6.50, Limoncello..... £2.50

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Desserts

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

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

Homemade frozen raspberry parfait, meringue shards, raspberry sherbet & wild berries £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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