

THE HAWTHORN

DINNER

Nibbles

House Olives £3 (v) (vg) (gf) Focaccia with Balsamic & Oil £4 (v) (gf & vg bread option)

Starters

All served with toasted Yorkshire Sourdough and Local Butter

Soup of the Day with Toasted Sourdough & Jersey Butter £6 (v) (gf /vg option)

Thyme-Roasted Cauliflower, Pickled Golden Raisins, Shallots and Spiced Walnut Satsivi £6.50 (vg) (gf)

Crab Cakes - Whitby Bay Crab, Chilli, Coriander & Lemongrass Lobster Bisque £8

Scottish Blueshell Mussels, Creamy Suffolk Cider Sauce, Shallots, Thyme &
Smoked Bacon £9 (gf option)

Chicken Rilette: Thyme & Goose Fat Confit Chicken, Chargrilled Sweetcorn £6.50 (gf option)

Swaledale Lamb Carpaccio, Pickled Walnuts, Soft-Boiled Quails Eggs, Anchovy & Smoked Salt £8 (gf)

Mains

Hawthorn Burger: Swaledale Beef Burger, Smoked Streaky Bacon, Applewood Cheddar, Dill Pickles,
Red Onion & Burger Sauce, served with Skin-On Fries & Homemade Burger Relish
£12.50 (gf option)

Fish Stew: White Wine Tomato Broth, Fresh Daily Caught Hartlepool Fish & Shellfish with Toasted
Sourdough & Jersey Butter £14 (gf option)

Pappardelle Pasta: Heritage Tomatoes, Artichoke Hearts, Roasted Aubergines, Aged Parmesan and
Buffalo Mozzarella £12 (v)

Beetroot Bourguignon: Winter Roots, Garlic, Red Wine & Thyme Jus
with Yorkshire Sourdough £12 (v) (vg/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.

THE HAWTHORN

From the Charcoal Josper Grill

These Dishes are Grilled over natural Charcoal & Wood at 400°C, the hottest indoor grill available, which gives a Unique Flavour. Our Meat is Native Breed, Free Range and Outdoor-Reared giving Marbling, Flavour and Succulence.

Whole Roasted Harissa Sea Bream

Bulgar Wheat, Pickled Cucumber, Roasted Piquillo Peppers & Coriander
£20 (gf option)

Highland Fillet Steak, 190g, 21 Day Dry-Aged

Thyme Butter Fondant Potato, Tenderstem Broccoli and Green Peppercorn Sauce
£24 (gf option)

Middlewhite Pork Ribeye, 220g, 21 Day Dry-Aged

Burnt Butter Mash Potato, Garlic Butter Kale and Cider-Roasted Apple
£18 (gf option)

Swaledale Rack of Lamb

Burnt Butter Mash Potato, Chargrilled Red Wine Cabbage, Red Wine and Mint Jus
£24 (gf option)

Our Josper dishes are now served with sides and sauces to complement the flavours; this is included in the price, but if you'd like to add any additional sides to your dish (or to share) we have the following:

Sides £4

Triple-cooked Chips (vg) (gf option)

Red Wine Cabbage (vg) (gf)

Buttered Winter Greens (vg) (gf)

House Green Salad (v) (gf)

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.