

THE HAWTHORN

House Olives £3 (v) (vg) (gf)

Seasonal Soup with Local Sourdough (see our Specials Board) £5 (v) (vg / gf opt)

Chicken Terrine £8

Free Range Chicken Terrine, Garden Pickles, Tarragon Mayonnaise and Local Sourdough (gf opt)

Smoked Salmon Scotch Egg £8.50

Soft Boiled Hen's Egg, Summer Salad, Capers, Lemon & Dill Mayonnaise

Blue Shell Mussels £8 Small / £15 Large

White Wine, Heritage Tomato & Chili Broth, Coriander, Sourdough and Yorkshire Butter (gf opt)

Goats Cheese Risotto £8 Small / £15 Large

Basil & Toasted Hazelnut Pesto, Ribblesdale Goats Cheese (v) (gf) (vg option)

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Roasted Sweet Potato Chilli £14

Ginger, Smoked Paprika, Kidney Beans, Fresh Coriander, Chilli and Lime (vg) (gf)

Charred Chicken Supreme Caesar £14.50

Gem Lettuce, Anchovy & Garlic Mayonnaise, Aged Parmesan (gf)

The Hawthorn Burger £14

Swaledale Steak Burger, Brioche Bun, Smoked Bacon, Mature Cheddar, Burger Relish, Red Onion, Pickles, Heritage Tomato and skin on Fries. Available as a Naked Burger £12 (gf)

Butternut Squash and Red Pepper Curry £14

Coconut, Lemongrass, Fresh Ginger, Red Chillies and Coriander leaf (vg) (gf)

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Hawthorn Triple Cooked Chips £3.50 (vg) / Skin on Fries £3.50 (vg)

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.

Key: (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.

From the Josper Grill

These dishes are grilled over natural charcoal & wood at 400°C, which gives a truly unique flavour. Our meat is sourced direct from small Yorkshire Dales Farmers. It is Native Breed, Free Range and Outdoor-Reared giving it the very best in Marbling, Flavour and Succulence. Our Seafood is freshly delivered from Hartlepool.

All of the below are served with either Hawthorn Triple Cooked Chips or skin on Fries and a Summer Greens Salad, together with your choice of Sauce:

Peppercorn (gf) / Salsa Verde (gf) / Red Wine Jus (gf)

Longhorn Rump 230g, 28 day dry-aged £20

Highland Fillet 190g, 7 day dry-aged £26

Dexter Ribeye 250g, 28 day dry-aged £28

Sharing Steak: *See Today's Specials Board*

Swaledale Lamb Barnsley Chop £22

Middle White Pork Ribeye £22

Market Fish: *See Today's Specials Board*

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Josper Grilled Lobster

Our Signature Summer dish: Freshly caught Native Lobster, roasted over Charcoal, Herb Breadcrumbs, Manchego Cheese, Garlic Butter, Summer Salad and Cajun Fries

£24 Half / £44 Whole

Subject to availability – please enquire.

Desserts

The Hawthorn Sticky Toffee Pudding, Butterscotch Sauce & Clotted Cream Ice Cream £7 (v) (gf)

Lemon & Vanilla Tart, Raspberry & Sorrell Sorbet £6 (v)

Three scoops of Homemade and Locally made Ice Creams & Sorbets £5 (gf) (vg opts)

Selection of the Finest Regional Cheeses from the British Isles, Served with English Quince, Crackers & House Butter £8 (gf option)