

THE HAWTHORN

House Olives £3 (vg) (gf)

Seasonal Soup with Local Sourdough (ask for today's special) £5 (v) (vg / gf opt)

Game Terrine £8

Swaledale Game, Pickled Walnuts, Tarragon Mayonnaise and Local Sourdough (gf opt)

The Hawthorn Smoked Salmon Scotch Egg £8.50

Soft Boiled Hen's Egg, Pickled Cucumber, 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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Sweet Potato Chilli £14

Ginger, Smoked Paprika, Kidney Beans, Fresh Coriander, Nachos & Crème Fraîche (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)

Autumn Roasted Vegetable Casserole £14

Local Cider, Tarragon, Pearl Barley & Yorkshire Sourdough (vg)

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Triple Cooked Chips £3.50 (vg) / Skin on Fries £3.50 (vg) / Buttered Winter Greens £4 (vg 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.

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 Charcoal 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 Hawthorn Pickled Salad, together with your choice of Sauce:

Peppercorn (gf) / Salsa Verde (gf) / Red Wine Jus (gf) / Blue Cheese (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: *Ask for Today's Specials*

Swaledale Lamb Chops £22

Market Fish: *Ask for Today's Specials*

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Josper Charcoal Grilled Lobster

Our Signature dish: Freshly caught Native Lobster, roasted over Charcoal, Herb Breadcrumbs, Gruyere Cheese, Garlic Butter, Hawthorn Pickled 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)

Dark Chocolate Torte, Hazelnut Crumble, Salted Caramel Milk Chocolate Ice Cream & Autumn Berries £7.50 (v)

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

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