

THE HAWTHORN

House Olives & Pickles £4 (vg) (gf)

Sourdough, Oil & Balsamic £4 (vg)

Seasonal Soup with Sourdough and Local Butter (*ask for today's special*) £6 (v) (vg / gf opt)

Chargrilled Globe Artichokes £8

Heritage Tomatoes, Tenderstem Broccoli, Broadbeans, Parmesan, Herbs, Caper Salsa (v) (gf) (vg opt)

The Hawthorn Smoked Salmon Scotch Egg £8.50

Soft Boiled Hen's Egg, Asparagus, Homemade Mayonnaise

Rocket & Basil Risotto £8 Small / £15 Large

Aged Parmesan, Toasted Pine Nuts, Rapeseed Oil (v) (gf) (vg option)

The Hawthorn Antipasti £9 Small / £17 Large

Bresaola, Parma Ham, Napoli Salami, Artichokes, Olives, Pickles, Yorkshire Blue, Parmesan, Local Chargrilled Sourdough (*subject to change*)

Brodetto (Italian Fish Broth) £10 Small / £19 Large

British Isles Fish & Shellfish, White Wine, Heritage Tomatoes, Chili, Fennel, Local Sourdough, Saffron Mayonnaise

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Chickpea & Roasted Pepper Stew £14

New Potatoes, Smoked Paprika, Garlic, Lemon, Tomatoes, Spinach, Toasted Almonds (vg) (gf)

Josper Grilled Tuna Niçoise £20

Whole Chargrilled Tuna Steak, Soft Boiled Hen's Egg, Gem Lettuce, Green Beans, Jersey Royal Potatoes, Olives, Capers (gf)

Chargrilled Chermoula Mackerel £14

Josper Grilled Mackerel, Chili, Coriander, Lemon, Herb Crumb (*contains bones*) (gf opt)

The Hawthorn Burger £14

Swaledale Steak Burger, Toasted Brioche Bun, Gruyere, Salt Beef, Sauerkraut, Dill Pickles, Red Onion, Sweet Mustard, Fries. *Available as a Naked Burger* £12 (gf)

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Triple Cooked Chips £3.50 / Skin on Fries £3.50 / Heritage Tomato Salad £4 (vg) (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.

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 Fries and a Hawthorn Pickled Salad, together with your choice of Sauce:

Green Peppercorn (gf) / Chermoula (vg) (gf) / Red Wine (gf) / Saffron Mayonnaise (v) (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 (subject to availability)*

Swaledale Lamb Chops £22

Market Fish: *Ask for Today's Specials*

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Josper Charcoal Grilled Lobster Thermidor

Our Signature Summer Dish: Freshly caught Native Lobster, roasted over Charcoal, White Wine Sauce, Gruyere, Herb Crumb, Chili Fries, Hawthorn Pickled Salad, Homemade Mayonnaise

£28 Half / £56 Whole

Subject to availability – please enquire.

Desserts

The Hawthorn Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice Cream £7.50 (v) (gf)

Passionfruit & Vanilla Cheesecake, Shortbread Biscuit, Coconut, Mango Sorbet £7

Ice Cream Selection, Shortbread, Summer Berries £5 (v) (gf option) (vg option)

Selection of the Finest British Isles & European Cheeses,
Fudge's Crackers, Chutney £8.50 (v option)