

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 Artichoke Hearts £8

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

The Hawthorn Smoked Salmon Scotch Egg £8.50

Soft Boiled Hen's Egg, Pickled Cucumber, Homemade Mayonnaise

Truffle Pesto Pappardelle £8 Small / £15 Large

Black Truffle, Aged Parmesan, Lemon, Toasted Pine Nuts (v) (vg option)

Antipasti Board £9 Small / £17 Large

Bresaola, Parma Ham, Napoli Salami, Artichokes, Balsamic Onions, Sun Blushed Tomatoes, Parmesan, Goats Cheese, Sourdough, Olives & Pickles (*subject to change*)

Fish Board £12 Small / £23 Large

Severn & Wye Smoked Salmon, Smoked Trout, Tiger Prawns, Mackerel Pâté, Arënkha Caviar, Pickles, Watercress, Sourdough, Saffron Mayonnaise (*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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Roasted Sweet Potato Tagine £14

Red Pepper, Chili, Cinnamon, Almonds, Apricot & Coriander Israeli Couscous (vg) (gf)

Chargrilled Lamb Loin Salad (*served pink*) £20

Gem Lettuce, Watercress, Broad Bean, Garden Pea, Roasted New Potatoes, Goats Curd (gf)

The Hawthorn Burger £14

Swaledale Steak Burger, 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 Summer Salad, together with your choice of Sauce:

Green Peppercorn (gf) / Chermoula (vg) (gf) / Buffalo (v) (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

Swaledale Lamb Chops £24

Market Fish £24: *Ask for Today's Specials*

Sharing Steak: £65 *Ask for Today's Specials*

Served with Chef's Selection of Sides and Sauces

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Josper Charcoal Grilled Lobster

Our Signature Summer Dish: Freshly Caught British Lobster (Served with Claw Cracker) Roasted over Coals with Garlic Butter, Salt & Pepper Fries and Hawthorn Pickled Summer Salad

£24.50 Half / £48 Whole

Subject to availability – please enquire.

Desserts

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

Vanilla & Dark Chocolate Cheesecake, Hazelnut Praline, Salted Caramel Ice Cream £7 (v)

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)