

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 Scotch Egg £8.50

Soft Boiled Hen's Egg, Yorkshire Sausage, Crispy Bacon, Mustard Mayonnaise, Picked Onion

Roasted Squash Pappardelle £8 Small / £15 Large

Sage Butter, Toasted Pine Nuts, Goats Cheese (v) (vg option)

Josper Roasted Wild Mushrooms £10

Garlic Butter, Thyme, Chargrilled Sourdough, Herb & Caper Salad (v) (vg opt)

Antipasti Board £10 Small / £19 Large

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

Fish Board £12 Small / £23 Large

Severn & Wye Smoked Salmon, Smoked Trout, Tiger Prawns, Mackerel Pâté, Arénkha Caviar, Pickles, Watercress, Sourdough, Homemade Mayonnaise (*subject to change*)

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Smoked Paprika Goulash £16

Chestnut Mushroom, Red Wine, Garlic, Sour Cream, Parsley & Lemon Bulgur Wheat (v) (vg opt)

The Hawthorn Burger £14

Swaledale Steak Burger, Brioche Bun, Smoked Cheddar, Beef Brisket, Streaky Bacon, Dill Pickles, Red Onion, Skin-On Fries. *Available as a Naked Burger* £12 (gf)

Josper Grilled Lamb Loin Salad (*served pink*) £20

Gem Lettuce, Watercress, Broad Beans, Garden Peas, Roasted New Potatoes, Goats Curd (gf)

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Triple Cooked Chips £3.50 / Skin on Fries £3.50 / Truffle Mac 'n' Cheese £5 (v)

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) / Salsa Verde (gf) / Buffalo (gf) / Garlic 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 £65: *Ask for Today's Cuts*
Served with Chef's Selection of Sides and Sauces for Two

Swaledale Lamb Chops £24

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

Desserts

The Hawthorn Sticky Toffee Pudding, Salted 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, Autumn Berries £5 (v) (gf opt) (vg opt)

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

Affogato: Espresso over Northern Bloc Clotted Cream Ice Cream £3.80 (v) (gf) (vg opt)
Add a Shot of Brandy or Liquor of your Choice £2.50