

THE HAWTHORN

House Olives & Pickles £4 (vg) (gf) Sourdough, Oil & Balsamic £4 (vg)

Lindisfarne Oysters £20 half dozen, £38 dozen

Our Signature Christmas Dish, served over Ice with Lemon Champagne Shallots, Tabasco, Caviar
(subject to availability)

Celeriac & Apple Soup £6

Blue Cheese, Sourdough, Local Butter (v) (vg option) (gf option)

Yorkshire 'Potted Meat' £8

Heritage Breed Steak, Shallots, Cornichons, Wholegrain Mustard, Chargrilled Sourdough

Josper Roasted Wild Mushrooms £10

Black Truffle, Garlic Butter, Thyme, Chargrilled Sourdough (v) (vg option)

Prawn Cocktail £9

Tiger Prawns, Crayfish Marie Rose, Bloody Mary, Pickled Cucumber, Chargrilled Sourdough

Roasted Squash Pappardelle £8 small / £15 large

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

Chargrilled Beetroot £8 small / £15 large

Tenderstem Broccoli, Heritage Tomato, Toasted Walnuts, Horseradish, Blue Cheese, Watercress
(gf) (v) (vg option)

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)*

Smoked Paprika Goulash £16

Wild Mushrooms, Red Wine, Garlic, Sour Cream, Parsley & Lemon Bulgur Wheat
(v) (vg option) (gf option)

The Hawthorn Burger £14

Swaledale Beef Burger, Brioche Bun, Brie, Streaky Bacon, Cranberry Relish, Red Onion, Tomato,
Gem Lettuce, Skin On Fries. *Available as a Naked Burger £12 (gf)*

Garlic Roast Potatoes £3.50 Skin On Fries £3.50 Pigs In Blankets £5 Bacon Sprouts £4

Please ask about our daily Specials (subject to availability)

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 Garlic Roast Potatoes or skin on Fries and a Hawthorn Pickled Salad, together with your choice of Sauce:

Peppercorn (gf) Wild Mushroom & Roquefort (gf) Lobster Bisque (gf) Cranberry Relish (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

Whole Roasted Seabass, Lemon & Herb £24

Chateaubriand For Two £65

Garlic Roast Potatoes, Pigs in Blankets, Bacon Sprouts, Peppercorn, Wild Mushroom & Roquefort, Lobster Bisque, Cranberry & Hawthorn Pickled Salad

Desserts

Ice Cream Selection, Mince Pie, Winter Berries £5
(v) (vg option) (gf option)

Affogato ~ Northern Bloc Ice Cream, Stollen, Double Espresso £5 (v) (vg opt)
Add a Shot of Brandy or Liquor of your Choice £2.50

Black Forest Gâteau Cheesecake £7
Dark Chocolate Ganache, Griottine Cherries, Salted Chocolate Ice Cream (v)

The Hawthorn Sticky Toffee Pudding £7.50
Caramel, Spiced Cinnamon Ice Cream (v) (gf)

Cheeseboard £8.50
Selection of British Isles & European Cheese, Fudge's Crackers, Chutney (v option)