

THE HAWTHORN



SUNDAY MENU

House Olives & Pickles £4 (vg) (gf)

Sourdough, Oil & Balsamic £4 (vg)

Celeriac & Apple Soup

Blue Cheese, Sourdough, Local Butter £6 (v) (vegan option / gf opt)

Yorkshire 'Potted Meat'

Heritage Breed Steak, Shallots, Cornichons, Wholegrain Mustard, Chargrilled Sourdough £8

Prawn Cocktail

Crayfish Marie Rose, Tiger Prawns, Bloody Mary, Pickled Cucumber, Chargrilled Sourdough £9

Antipasti Board £10 Small / £19 Large

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

Roasted Squash Pappardelle £8 Small / £15 Large

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

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

Dishes may contain nuts and seeds; please inform a member of staff if you have any dietary requirements.

(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.

THE HAWTHORN



SUNDAY ROASTS

All our Roasts are served with Roasted Potatoes, Tenderstem Broccoli, Green Beans, Carrots, Bacon & Pinenut Kale, Smoked Cauliflower Cheese, Yorkshire Pudding & Pan Juices Gravy

Dry-Aged Heritage Breed Topside £17

Slow Roasted Shoulder of Swaledale Lamb £17

Roast of the Week – ask for today's Special £17

Sharing Steaks and Roasts for Two £55

A Selection of Prime Cut Steaks and Roasted Meats, served with all of our Roast Dinner Trimmings
Subject to Availability – Please Enquire

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Goulash Crumble £15

Smoked Paprika, Wild Mushroom, Bulgar Wheat, Parmesan, Vegetarian Gravy (v)

Pigs in Blankets £5

Smoked Cauliflower Cheese £5

Bacon Sprouts £4

DESSERTS

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

Affogato ~ Northern Bloc Ice Cream, Stollen, Double Espresso £5

Black Forest Gâteau Cheesecake

Dark Chocolate Ganache, Griottine Cherries, Salted Chocolate Ice Cream £7

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

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

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