

THE HAWTHORN

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

Seasonal Soup

Chargrilled Sourdough, Local Butter (v) (vg / gf option) £6.50

The Hawthorn Smoked Salmon Scotch Egg

Smoked Salmon, Soft Boiled Hen's Egg, Lemon Mayonnaise, Pickled Cucumber £9

'Surf And Turf' Carpaccio

Heritage Breed Fillet, Caviar, Wasabi, Pickles, Coriander, Sourdough Crisp £12.50

Spring Asparagus

Crispy Hen's Egg, Herb Salsa, Parmesan, Chargrilled Sourdough £8 small / £15 large (v) (vg / gf opt)

Josper Chicken Wings

Soy, Ginger, Garlic, Chili, Sesame, Chargrilled Scallion £8 small / £15 large Add a sauce for £1 each
Green Peppercorn (gf) / Chermoula (vg) (gf) / Blue Cheese, Spring Onion (v) (gf) / Romesco (vg) (gf)

Wild Garlic Risotto

Garlic Pesto, Parmesan, Toasted Hazelnuts £9 small / £17 large (v) (gf) (vg opt)

Roasted Cauliflower Korma

Butternut Squash, Peanut, Ginger, Garlic, Green Chili, Coriander, Pilau Rice £16 (v) (vg) (gf)

Fish Board

Smoked Salmon, Garlic Tiger Prawns, Hot-Smoked Salmon, Smoked Fish Pâté, Anchovies,
Chargrilled Red Peppers, Sourdough, Romesco £13 small / £25 large (gf opt)

The Hawthorn Burger

Swaledale Beef Burger, Brioche Bun, Mature Cheddar, Streaky Bacon, Bacon Relish, Blue Cheese
Mayonnaise, Gem Lettuce, Red Onion, Tomato, Skin on Fries £15

Available as a Naked Burger £13 (gf opt). Double Up Your Burger For £4

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Triple Cooked Chips £4.50 (v) Skin on Fries £4 (v) Asparagus & Hazelnuts £5 (v) (gf) (vg opt)
Pickled Salad £4 (v) (gf) (vg) Heritage Tomatoes £5 (v) (gf) (vg)

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 Triple Cooked Chips or Skin on Fries and a Hawthorn Pickled Salad, together with your choice of Sauce:

Green Peppercorn (gf) / Chermoula (vg) (gf) / Blue Cheese, Spring Onion (v) (gf) / Romesco (vg) (gf)

Longhorn Rump 230g, 28 day dry-aged £22

Highland Fillet 190g, 7 day dry-aged £28

Dexter Ribeye 250g, 28 day dry-aged £30

Swaledale Lamb Chops £26

'Piri Piri' Half Chicken £26

Market Fish £26

Chateaubriand For Two £65

Triple Cooked Chips, Skin on Fries, Heritage Tomatoes, Green Peppercorn, Chermoula, Blue Cheese & Spring Onion, Romesco, Hawthorn Pickled Salad

Josper-Roasted Lobster

Subject to Availability

Our Signature Seasonal Lobster, Garlic & Herb Butter, Burnt Lemon, with a choice of Triple Cooked Chips or Skin on Fries, a Sauce of your choice and a Hawthorn Pickled Salad.
Served with a Claw Cracker

Half / Whole

Please ask for today's Market Price

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