

THE HAWTHORN

Nocerella Olives, Pickles (vg) (gf)	£4.50
Sourdough, Oil, Balsamic (vg)	£5.00
Blue Shell Mussels, White Wine (gf)	£5.00
Venison Sausage, Garlic & Herb	£6.00
Alpine Fondue, Cornichons (gf)	£6.00
Crispy Ox Cheek, Truffle Mayonnaise	£6.00
Seasonal Soup (v) (vg / gf opt)	
Chargrilled Sourdough, Local Butter	£6.50
Brunswick Figs (v) (gf) (vg opt)	
Yorkshire Blue, Chicory, Walnuts, Pickled Blackberries, Sorrel	£8
Beetroot Carpaccio (v) (vg opt) (gf)	
Beetroot 'Mutabal', Goats Cheese, Balsamic Onions, Roasted Hazelnuts, Rocket	£8
Whitby Crab (gf opt)	
White & Brown Crab, Parsley, Capers, Lemon Aioli, Caviar, Pickled Cucumber	
Chargrilled Sourdough, Local Butter	£9
Wild Mushrooms (v) (gf)	
Aged Gran Levanto Polenta, Sage Butter, Watercress, Chargrilled Sourdough	£17
Pappardelle alla Vongole	
Blue Shell Mussels, Cherry Tomato, Chili, Garlic, White Wine, Parsley	£9 / £17
Sea Bass Escalope	
Lemon & Caper Butter, Samphire, Parsley, Smoked Salt, Burnt Lemon	£10 / £19
The Hawthorn Burger	
Swaledale Beef Burger, Mature Cheddar, Burger Sauce, Brioche Bun,	
Lettuce, Pickled Red Onion, Gherkin, Tomato, Fries ~ Double up your Burger for £4	£16
Available as a Naked Burger (gf)	£14

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 allergies or dietary requirements.

Key: (v) vegetarian. (vg) suitable for vegans. (gf) suitable for gluten free. (gf opt) / (vg opt) dish can be adapted for gluten free diners or vegan diners as specified.

From the Jospier Charcoal Grill

These dishes are grilled over natural charcoal at 400°C, which gives a truly unique flavour.

Our meat is sourced directly from small Yorkshire Dales farms. 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 served with a choice of Side and a Sauce from below,
and The Hawthorn Pickled Salad*

Free Range Half Chicken, Garlic & Rosemary (30 minutes cooking time) £26

Longhorn Rump 230g, 28 day dry-aged £26

Highland Sirloin 190g, 28 day dry-aged £30

Dexter Ribeye 250g, 28 day dry-aged £34

Venison Haunch (served pink) £26

Market Fish, Caper & Samphire Butter £26

Tomahawk for Two ~ Subject to Change £75

Grass-fed and dry-aged on the bone

Served With Two Sides and Any Sauces of Your Choice

Hawthorn Mixed Grill ~ Subject to Change £60

Free Range Half Chicken, Rump Steak

Venison Sausage, Crispy Ox Cheek

Served With Two Sides and Any Sauces of Your Choice

Sides

Wild Mushrooms (v) (gf) (vg opt) / Fries, Maldon Sea Salt (Gran Levanto & truffle £1)/

Pan Roasted New Potatoes, Rosemary (v) (vg opt) (gf) / Winter Greens, Garlic Butter (gf) (v) (vg opt) /

Braised Gem Lettuce, Chicken Stock (gf) £5.00 extra side

Sauces

Peppercorn (gf) / Mojo Picon (vg) / Salsa Verde (gf) / Alpine Fondue (gf) £2 extra sauce

Desserts

Clotted Cream Ice Cream (v) (gf opt) (vg opt) Hazelnut Biscuit, Berries	£6
Dark Chocolate Ganache (v) (gf opt) Dark Chocolate & Sea Salt Ice Cream, Blackberries	£7.50
Ginger Caramel Ice Cream, Stem Ginger, Hazelnut Biscuit	£7.50
The Hawthorn Sticky Toffee Pudding (v) (gf opt) Caramel Sauce, Clotted Cream Ice Cream	£7.50
Affogato (v) (gf opt) Clotted Cream Ice Cream, Espresso	£5
Add a liqueur - Disaronno, Baileys, Kahlua, Cointreau, Drambuie, Frangelico, Whiskey	£2.50
Courvoisier	£5
Cheese Plate, Sourdough Crackers, Quince, Local Butter, Pickled Walnut	£12
<i>Tunworth Handmade in Hampshire a rich and earthy mushroom fragrance, long-lasting sweet and nutty</i>	
<i>Golden Cross East Sussex, ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour (v)</i>	
<i>Yorkshire Blue Handmade, creamy sweet and mild, Blue veined (v)</i>	
<i>Coastal Cheddar Dorset, 15 month mature, rich and intense with a contrasting sweet and subtle note (v)</i>	

Port

Vieira de Sousa, Late Bottle Vintage, Portugal, 2015, Vegan, 75ml	£5
Vieira de Sousa, White Port, Portugal, 75ml	£5
Vieira de Sousa, 10 Years Tawny, Portugal NV, 75ml	£7.50

Dessert Wine

Chateau Simon, Sauternes, Bordeaux, France, Vegan			
125ml £9	175ml £12	Half Bottle £25	

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

Key: (v) vegetarian. (vg) suitable for vegans. (gf) suitable for gluten free. (gf opt) / (vg opt) dish can be adapted for gluten free diners or vegan diners as specified.