

# THE HAWTHORN

Green Olives, Pickles (vg) (gf)	£5
Marinated Anchovies, Orange (gf)	£5
Sourdough, Rosemary & Smoked Salt Butter (v)	£6
Crispy Ox Cheek, Truffle Mayonnaise	£6
Chicken Wings, Soy, Ginger & Lime	£6
Smoked Mackerel Pate, Pickles (gf)	£6
Parsnip <i>Madras</i> Soup (v) (vg / gf opt)	
Chargrilled Sourdough, Longley Farm Butter	£7
Braised Ox Cheek (gf opt)	
Roasted Shallot, Balsamic Onion, Cornichon, Whole Grain Mustard, Chargrilled Sourdough, Local Butter	£9
Heritage Beetroots (v) (gf) (vg opt)	
Fennel, Ribblesdale Goats Cheese, Orange, Hazelnuts, Watercress	£8
Chargrilled Mackerel (gf)	
Beetroot, 'Potato Salad' Horseradish, Cornichon, Capers, Samphire, Dill	£10
Chargrilled Cauliflower (v) (vg opt)	
Montgomery Cheddar Polenta, Roasted Winter Cabbage, Sourdough Crumb	£17
Pappardelle (v)	
Wild Mushrooms, Shallot, Yorkshire Blue, Spinach, Thyme, Lemon	£10 / £19
Chowder	
Tiger Prawns, Blue Shell Mussels, Salmon, New Potatoes, Carrots White Wine, Cream, Parsley, Chargrilled Sourdough	£24
The Hawthorn Burger	
Swaledale Beef Burger, Mature Cheddar, Baconnise, Streaky Bacon, Brioche Bun, Gem Lettuce, Pickled Red Onion, Gherkin, Hawthorn Chips	
Double up your Burger for £4	£17
Available as a Naked Burger (gf)	£15

## From the Jospur 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.*

Highland Flat Iron 180g, 28 day dry-aged <i>pink or well</i>	£22
Longhorn Rump 230g, 28 day dry-aged	£26
Highland Sirloin 190g, 28 day dry-aged	£30
Dexter Ribeye 250g, 28 day dry-aged	£34
Lamb Kofta <i>Coriander &amp; Chili</i>	£22
Whole Sea Bass <i>Garlic &amp; Parsley</i>	£26

T - Bone for Two £75

*Grass-fed and dry-aged on the bone.*

*Served with two sides and two sauces of your choice.*

### Sides

Buttered Savoy Cabbage, Smoked Bacon (gf) / Hawthorn Chips, Chive *Add Montgomery Cheddar*

Root Vegetable Mash, *Swede & Carrot* (gf) (v) / Macaroni Cheese, Cheddar & Gruyere (v)

Winter Greens, Roasted Hazelnuts (gf) (v) (vg opt) *£6.00 extra side*

### Sauces

Peppercorn (gf) / Yorkshire Blue & Shallot (gf) (v) / Chimmichuri (gf) (vg) / Baconnaise (gf)

*£3 extra sauce*

*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.*

# Desserts

Clotted Cream Ice Cream (v) (gf opt) (vg opt) Roasted Hazelnut & Orange Biscuit	£6
White Chocolate Panna Cotta (gf opt) Forced Rhubarb, Stem Ginger Biscuit	£8
Orange Blossom Polenta Cake (v) Ginger Ice Cream, Hibiscus Syrup, Pistachio	£8
The Hawthorn Sticky Toffee Pudding (v) (gf opt) Butterscotch, Clotted Cream Ice Cream	£8
Affogato (v) (gf opt) Clotted Cream Ice Cream, Espresso	£6
Add a liqueur - Disaronno, Baileys, Kahlúa, Cointreau, Drambuie, Frangelico, Whiskey Courvoisier	£2.50 £5
Cheese Plate, Sourdough Crackers, Quince, Local Butter, Pickled Walnut	£12
~ Tunworth <i>Handmade in Hampshire a rich and earthy mushroom fragrance, long-lasting, sweet and nutty</i>	
~ Golden Cross <i>East Sussex, ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour (v)</i>	
~ Yorkshire Blue <i>Handmade, creamy, sweet and mild, Blue veined (v)</i>	
~ Coastal Cheddar <i>Dorset, 15 months matured, 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.