

THE HAWTHORN

Green Olives, Pickles (vg) (gf)	£5
Silver Anchovies, Orange (gf)	£5
Sourdough, Wild Garlic Pesto (v)	£6
Chicken Wings, Hoisin & Ginger	£6
Ox Cheek, Truffle Mayonnaise	£6
Smoked Mackerel Pate, Pickles (gf)	£6
Pea, Spinach & Potato 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
Spelt Risotto (v)	
Wild Garlic Pesto, Aged Gran Levanto, Toasted Pine Nut, Lemon	£17
Roasted Cauliflower (v) (vg opt)	
Koffman Potato Mash, Spring Greens, Burnt Hazelnut Butter	£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, Smoked Bacon Mayonnaise, 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

*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 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 & Chili</i>	£22
Whole Sea Bass <i>Garlic & 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 & Gruyère (v)

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

Sauces

Peppercorn (gf)/ Yorkshire Blue & Shallot (gf) (v)/Chimmichuri (gf) (vg)/Smoked Bacon Mayonnaise (gf)

£3 extra sauce

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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

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