

THE HAWTHORN

Green Olives, Pickles (vg) (gf)	£5
Sourdough, Wild Garlic Pesto (v)	£6
Chargrilled Lamb Merguez (gf)	£6
Smoked Mackerel, Shallot, Dill (gf)	£6
Crispy Ox Cheek, Nduja Mojo	£6
Seasonal Soup (v) (vg / gf opt)	
Chargrilled Sourdough, Longley Farm Butter	£7
Spring Asparagus (v) Vinegar	
Breadcrumbs Soft Boiled Hens Egg, Montgomery Cheddar, Pickled Shallot	£9
Golden Beetroot (v) (gf) (vg opt)	
Pickled Peach, Pine Nuts, Mrs Bell's Yorkshire Fettle, Elderflower	£8
Risotto (v) (vg opt)	
Wild Garlic Pesto, Aged Gran Levanto, Pine Nuts, Lemon	£17
Roasted Tomato Stew & White Bean Stew (gf opt) (v) (vg opt)	
Fennel, Smoked Paprika, White Wine, Chargrilled Sourdough, Saffron Aioli	£24
Fettuccini	
Blue Shell Mussels, Cherry Tomato, White Wine, Chilli, Basil	£12 / £23
Fish Board (gf opt)	
Severn & Wye Smoked Salmon, Hot Smoked Salmon, Mussels <i>White Wine Broth</i> , Potted Crab, Caviar, Samphire, Cucumber, Sourdough, Local Butter	£17 / £33
The Hawthorn Burger	
Swaledale Beef Burger, Mature Cheddar, Chipotle Mayonnaise, Tomato, Brioche Bun, Lettuce, Pickled Red Onion, Gherkin, Skin On Fries	
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
Swaledale Lamb Leg Steak <i>pink or well</i>	£28
Tuna Steak <i>pink or well</i>	£26
Chateaubriand For Two	£75

Grass-fed and dry-aged.

Served with two sides and two sauces of your choice.

Sides

Koffman's Skin On Fries *Add Gran Levanto & Truffle* / Smoked Sweet Potato Mash, Chipotle (v)

Asparagus, Spring Greens, Pea (gf) (v) (vg opt) / Potato Salad, Spring Onion, Dill (gf) (v)

English Tomato, Pickles (gf) (v) (vg opt) / Hawthorn Caesar Salad, Garlic Croutons (gf opt) £6.00 extra side

Sauces

Peppercorn (gf) / Minted Gravy (gf) / Chimichurri (gf) (vg) / Nduja Mojo

£3 extra sauce

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Desserts

Clotted Cream & Honeycomb Ice Cream (v) (gf opt) (vg opt) Roasted Hazelnut & Orange Biscuit	£6
Semifreddo Honey Cheesecake White Chocolate, Lavender, Honeycomb (v)	£8
Lemon & Raspberry Sponge (v) Lemon Curd, Vanilla Cream	£8
The Hawthorn Sticky Toffee Pudding (v) (gf opt) Butterscotch, Clotted Cream Ice Cream	£8
Affogato (v) (gf opt) Clotted Cream & Honeycomb Ice Cream, Espresso	£6
Add a liqueur – Disaronno, Baileys, Kahlúa, Cointreau, Drambuie, Frangelico, Whiskey	£2.50
Courvoisier	£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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