

THE HAWTHORN

Green Olives, Pickles (vg) (gf)	£5
Sourdough, Oil & Balsamic (v)	£6
Chargrilled Chorizo Sausage (gf)	£6
Smoked Fishcakes, Garlic Mayonnaise	£6
Tomato Gazpacho (v) (vg) (gf opt)	
Chargrilled Sourdough, Oil & Balsamic	£7
Courgette Carpaccio (v) (gf) (vg opt)	
Mrs Bells Yorkshire Fettle, Chili, Lemon, Garlic, Caper, Pine Nut Dukkah	£9
Roasted Beetroot (v) (gf) (vg opt)	
Labneh <i>strained yoghurt</i> , Pomegranate, Orange, Coriander, Pistachio, Sumac	£9
Pappardelle (v)	
Coriander & Almond Pesto, English Tomato, Chili, Gran Levanto	£20
Aubergine Stifado <i>greek stew</i> (gf opt) (v) (vg opt)	
New Potatoes, Shallot, Red Wine, Tomato, Cinnamon, All Spice, Bay Leaf, Feta, Chargrilled Sourdough	£22
Chargrilled Chicken Supreme	
Orzo Pasta, Runner Bean, Garden Pea, Courgette, Crème Fraiche, Lemon, Herbs	£24
Fish Board (gf opt)	
Severn & Wye Smoked Salmon, Hot Smoked Salmon, Shell On Tiger Prawns, 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	£18
Available as a Naked Burger (gf)	£16

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>	£24
Longhorn Rump 230g, 28 day dry-aged	£28
Highland Sirloin 230g, 28day dry-aged	£32
Dexter Ribeye 250g, 28 day dry-aged	£34
Swaledale Lamb Leg Steak <i>pink or well</i>	£30
Market Fish <i>Garlic Butter</i>	£28
T Bone For Two	£80

Grass Fed And Dry Aged On The Bone

All served with a choice of side and two sauce from below, and The Hawthorn pickled salad.

Sides

Koffman's Skin On Fries *Add Gran Levanto* / Pan Roasted Carrots, Dukkah (v) (vg opt) (gf)

Tenderstem, Spring Greens, Pea (gf) (v) (vg opt) / English Tomato, Balsamic, Basil (gf) (v) (vg opt)

Hawthorn Caesar, Garlic Croutons (gf opt) / Orzo Pasta Salad, Creme Fraiche (v) (vg opt) 6.00 *extra side*

Sauces

Peppercorn (gf) / Red Wine Gravy (gf) / Garlic & Herb Mayonnaise (gf) (v)

Chimichurri (gf) (vg) / Nduja Mojo

£3 *extra sauce*

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Desserts

Clotted Cream & Honeycomb Ice Cream (v) (gf opt) (vg opt) Roasted Almond & Orange Biscuit	£7
Dark Muscovado Cheesecake Clotted Cream Ice Cream, Walnut Brittle (v)	£8
Lemon & Raspberry Sponge (v) Lemon Curd, Vanilla Cream	£8
The Hawthorn Sticky Toffee Pudding (v) (gf opt) Caramel, Clotted Cream Ice Cream	£8
Affogato (v) (gf opt) Clotted Cream & Honeycomb Ice Cream, Espresso	£7
Add a liqueur – Disaronno, Baileys, Kahlúa, Cointreau, Drambuie, Frangelico, Whiskey	£2.50
Courvoisier	£5
Cheese Plate, Sourdough Crackers, Quince, Local Butter, Pickled Walnut	£14
~ 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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