

Starters & light bites

Homemade soup of the day £3.95 (v)

Smoked haddock & spring pea risotto, deep fried poached egg & pea shoots £5.95

Pressed belly pork, apple compote, boudin noir, apple, crackling & sage salad £6.95

Fishcakes, sweetcorn puree & salsa, soft boiled egg & a light curry mayonnaise £5.95

Fillet of beef carpaccio, horseradish mayo, pickled baby onion, mustard frills & black pudding croquettes £7.95

Salad of beetroot three ways with marinated Yellison goats cheese £5.95 (v)

Tuna nicoise salad - Soft boiled quail egg, new potato, green beans in pancetta, olive tapenade & fresh tuna loin £6.95

Crathorne estate rabbit & basil terrine, sloe gin jelly, pickled sultanas & confit orange £5.95

Plum tomato, basil & Wensleydale tart, homemade tomato ketchup & basil mayonnaise, herb salad £5.75 (v)

Pan fried monkfish cheeks, braised chicken wing, black pudding, pea puree & crispy pancetta £6.50

Pan fried breast of Crathorne estate pigeon with crispy leg beignets, beetroot & dried fruit puree £5.50

Sandwiches

(only available during lunch service)

Crathorne Club - Chicken, bacon, tomato, lettuce, basil mayo, aged balsamic & herb oil £6.95

Homemade soup of the day with a choice of sandwich – chicken & bacon or cheese & tomato £5.95

Roast sandwich of the day served with hand-cut chips & salad £7.95

**please note that we cannot guarantee that all our dishes do not contain traces of nuts*

Main Courses

Roast rump of lamb, spring pea puree, spinach, asparagus, potato fondant & red wine sauce £15.50

James Munroe wild boar sausages, crushed Jersey royals, caramelised apple, black pudding & cider jus £10.95

Pan fried pigeon breasts, thyme mash, ham lardons, braised shallots, wild mushroom & game jus £11.95

Lightly battered fish & chips, mushy peas & tartare sauce £9.95

Mille-feuille of ratatouille & red mullet, baby basil & sweet basil sauce £11.95

Pan fried chicken supreme, guacamole puree, smoked paprika potatoes & avocado salsa £12.95

8oz Sirloin Steak, chips, salad & a choice of sauce £15.95

28 day aged grand reserve ribeye steak, chips, salad & a choice of sauce £18.95

Gnocchi with butternut squash, pumpkin, pine nuts & sage, amaretto cream, rocket & parmesan shavings (v) £10.50

Smoked haddock & spring pea risotto, deep fried poached egg & pea shoots £10.95

Hot smoked mackerel & dressed crab salad, orange & grapefruit, asparagus, sunblushed tomato & baby watercress £13.95

Baby spinach, mushroom duxelle & goats cheese cannelloni, wild mushroom, tarragon & truffle cream (v) £11.95

Sides – All £2.25

Hand cut skin on chips

French Fries

House Salad

Buttered New Potatoes & Seasonal Vegetables

Desserts

Summer fruit pudding, blackcurrant sorbet £4.95

Classic berry Eton mess £4.50

Traditional British Cheeseboard £6.95

Vanilla pannacotta, strawberry & basil salsa £4.95

Dark chocolate brownie, white chocolate ice cream £4.95

Sticky toffee pudding, toffee sauce & vanilla ice cream £4.95

Coffees

Latte £2.25

Cappuccino £2.25

Americano £1.75

Espresso £1.75

Liqueur Coffees

Calypso Coffee, Irish coffee, Coffee royale, Baileys Latte £4.50

Cognac

Martell £3.00

Martell VSOP £8.00

Whiskey - £3.75

10 year Single Malt - Talisker, Glenmorangie

12 year Single Malt - Glenlivet, Singleton

Blended malt – Johnnie Walker Black label