



Afternoon Tea Offer

Book a table for six and get a **FREE** glass of Prosecco per person

£15.50 per person or £19.95 per person including a glass of Prosecco

Pre-order required

Available Monday to Saturday 12noon-4pm

Voucher not redeemable for cash



ESCAPE

Stay in one of our nine luxurious rooms. Each bedroom has a style of its own, we hope you will enjoy choosing one to suit you.



EAT

Our award-winning restaurant serves the freshest and finest ingredients, creating modern British classics with a Grassington House twist.



ENJOY

The iconic picturesque hills and valleys of Yorkshire are easily accessible from the pretty town of Grassington, ideal for walking or an energetic cycle.



ROOM TARIFF 2019

Sunday to Friday INCLUSIVE

Upgrade the weekday rates to include a three-course dinner for an extra **£40.00** per person.

House Rooms: THE ALCOCK ROOM, THE WHITE ROOM, NUMBER 8, NUMBER 11	£135.00
Premium Rooms: THE COTTAGE, THE RED ROOM	£155.00
Superior Rooms: THE SQUARE, NUMBER 6, NUMBER 10	£175.00
SINGLE	£117.50

Saturday Nights ONLY

A stay at Grassington House on a Saturday night is the ultimate in weekend escapes and includes a three-course à la carte meal in our award-winning restaurant.

House Rooms: THE ALCOCK ROOM, THE WHITE ROOM, NUMBER 8, NUMBER 11	£235.00
Premium Rooms: THE COTTAGE, THE RED ROOM	£245.00
Superior Rooms: THE SQUARE, NUMBER 6, NUMBER 10	£265.00
SINGLE	£160.00

Cancellations

We request a 14-day cancellation notice on our bookings to ensure a full refund. Any cancellations after this time will result in the loss of deposit if we are unable to re-sell the room.

Contact us

- ☎ 01756 752 406
- ✉ bookings@grassingtonhouse.co.uk
- 📘 /GrassingtonHouse
- 🐦 /@GrassingtonH
- 🌐 www.grassingtonhouse.co.uk



GRASSINGTON HOUSE

ESCAPE • EAT • ENJOY

5 The Square, Grassington, North Yorkshire BD23 5AQ

EVENTS 2019

MARCH - SEPTEMBER



GRASSINGTON HOUSE

ESCAPE • EAT • ENJOY

Tel: 01756 752 406



Enjoy this summer at Grassington House

Nestled in the picturesque village of Grassington, in an elegant Georgian house presiding over the market square, this former guest house was taken over by us in July 2008 and reopened as Grassington House following extensive renovations and changes. Each room is individually styled, with our little touches and attention to detail, offering home comforts in a contemporary setting.

We obtained our wedding licence in 2012, which has enabled the Grassington House team to welcome couples, their family & friends to take over the house for their special day. Weddings at the house have become celebrated for their intimate and special atmosphere, and with the addition of a new mobile bar and catering trailer, the wedding and group offering is expanding.

We look forward to welcoming you to celebrate with us in 2019.

John & Sue Rudden

Front Cover Drawing by: Jessica Rudden, age 12

WHY NOT SAMPLE ONE OF OUR CELEBRATED MENUS

Owner and chef John Rudden and his team prepare award-winning dishes, which focus on locally sourced and seasonally inspired ingredients, done the 'Grassington House way' – traditional luxury with a modern and eclectic twist.

Right now we're offering great value on selective menus

All menus are subject to availability and special events.



2-4-1 DINNER MENU

Five-Course Gourmet Menu
£49.50 per couple

Served Sunday & Monday Evening 6-9.00pm

THE MARKET MENU

Two-Course £17.50
Three-Course £19.50

Served: Monday-Friday
Lunch 12noon till 2.30pm
Saturday Lunch 12noon till 4.00pm
Tuesday-Thursday Evening
6.00pm till 7.30pm



THE SUNDAY LUNCH MENU

Two-Course £20.50
Three-Course £23.50

Includes our 14-hour slow cooked beef roast option.

Served-12noon till 4.00pm

MARCH

MOTHERING SUNDAY

Sunday 31st March

You can enjoy a delightful menu especially for the mums in your lives. A three-course menu includes our Grassington House 14-hour slow cooked Sunday roast. The day's a special treat for mums.

£26.50 per person
Under 12s £12.50

Tables 12noon-8pm



Add a luxury overnight stay from £67.50 per person including full Yorkshire breakfast.

APRIL

GOOD FRIDAY FISH SUPPER

Friday 19th April

You want to know that the fish you are eating is the freshest and best catch of the day, and Grassington House's longstanding relationships with its fishermen ensures that the best fish are reserved for your plate.

Four-Course special menu
£39.50 per person

Tables 6pm-9.30pm

EASTER SUNDAY LUNCH

Sunday 21st April

Family favourites are served on this most important of family gatherings, including our 14-hour slow roasted Grassington House beef and tender lamb. Bring the whole family.

Three-Course special menu
£26.50 per person
Under 12s £12.50

From 12noon



JUNE

FATHER'S DAY

Sunday 16th June

It's the turn of hard-working dads to take the limelight, and we have a feast in store this Father's Day. Three-course menu with a Grassington House twist on the traditional Sunday roast.

£26.50 per person
Under 12s £12.50

Tables 12noon-8pm

Add a luxury overnight stay from £67.50 per person including full Yorkshire breakfast.

GRASSINGTON FESTIVAL OF MUSIC & ARTS 2019

14th-29th June

A firm fixture on the Yorkshire arts calendar, each year celebrating international names together with local talent. It's a time that Grassington House loves, and we are in the perfect location from which to watch the events take place in the village square.

Pre-theatre dinner available from 5pm
Booking Essential



SEPTEMBER

1940s WEEKEND

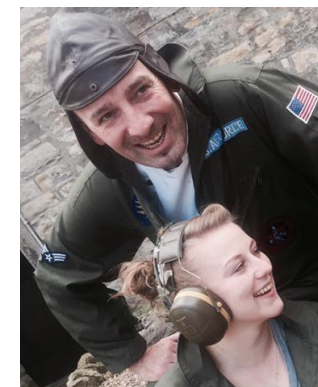
14th-Sunday 29th September

An energetic and lively 1940s themed weekend, much loved by Grassington residents and visitors alike. Join us to experience the bygone era of 1940s village life. With dancing in the square, vintage vehicles and music displays, here at the hotel we do our own period costumes and regalia to join in the fun.

Lunch and dinner are served in the bar, whilst our hog roast remains a festival favourite. You will also find us out and about in the square.

For details go to:

www.grassington1940sweekend.co.uk



YORKSHIRE

Afternoon Tea

Love your pies and pasties, but in delicate and bitesize portions, and together with some gorgeous sweet treats? Heard of Nanna's Pease Pudding and Happy Cake? Chef John and his team have designed an Afternoon Tea with taste, quality and gourmet home comforts in mind.

The menu has been created drawing inspiration from local produce and local producers, and from the story of Sue and John. The focus is on homemade and handcrafted dishes, from the kitchen-churned butter, berries from the hedgerows, to home-smoked Applewood fish.

Pease Pudding is a traditional dish from the North East, and John's nan, hailing from Durham, would make him this as a child. It includes soaked yellow split peas, which are drained and mashed with butter into a ham shank terrine. The bite-size version is full of flavour, as is the Rag Pudding, a lush braised beef skirt pasty with puff pastry. It's a dish that John originally created for Sue, and which contributed to the winning of the AA Chef of the Year.



The Happy Cake has also been inspired by Sue, as she regularly presents these to her staff. Their creamy, chocolatey taste, can only make them happy. It is made from crème pate and chocolate ganache in a choux pastry. And not forgetting the scones, served warm, and made with the buttermilk churned from the House's own fresh butter.

