

GRASSINGTON HOUSE MENU

STARTERS

Cream Soup of the Day (V) (GF)	£5.95
Tempting Taster Slate:	For 1 £9.50
House Nibbles, Sautéed Tiger Prawns, Hummus & Flat Bread, Vinci Olives, Scallops,	For 2 £18.00
Chicken Liver Pâté, Smoked Salmon, Rare Breed Pork Oriental Spring Rolls	For 3 £27.00
Fish Sharing Platter:	For 1 £11.50
Seared King Scallop, Tiger Prawns, Oyster, Smoked Salmon	For 2 £22.00
Lime & Chilli Squid, Crispy Mussels	For 3 £32.00
Slow Cooked Yorkshire Lamb Breast (GF)	£7.25
White Onion Puree, Gremolata, Crisp Onions	
Heritage Tomatoes, Goat's Cheese Fritters, Basil & Cider Vinegar (GF) (V)	£7.25
Yorkshire Free Range Chicken, King Scallop, Lovage, Pancetta & Salt & Pepper	£9.25
Tempura Tiger Prawns	Starter £8.50
Coriander Marie Rose & Lime Sea Salt	Main £16.00
Yorkshire Free Range Chicken Liver Pate , Mulled Wine Jelly	£6.95
TAPAS (GF)	Small Plate £8.50
Please Choose, One Dish, Dressing & Side from the selection below.	Large Plate £15.50
DISH: Monk Fish, Tiger Prawns, Beef Fillet Strips or Squid	
Served With Your Choice of Dressing: Garlic Lemon & Parsley or Chilli Spring Onions & Coriander	
Accompanied By: Smoked Paprika & Garlic Roast New Potatoes (GF) (V) OR Chorizo & Chickpeas	

MAINS

Gressingham Duck Breast & Leg (GF)	
Celeriac, Pancetta & Wild Mushroom Jus	£22.50
Local Moor Pheasant Breast	
Pheasant Wellington, Beetroots, Thyme Lentils, Blueberry Jus	£19.95
Baked Monk Fish (GF)	
Tiger Prawns & Courgettes, Tomato Lemon Herb Oil	£19.95
Seared Sea Bass (GF)	
Charred Leeks, Parsley Nage, Crisp Potato	£19.95
Award-Winning Rag Pudding	
Fillet Mignon, Carrot Puree, Cabbage Faggot & Red Wine Onion Jus	£19.95
Roast Pumpkin & Sage Lasagne (V)	
Oglesfield Cheese	£16.95
Beer Battered Sustainable Fish of The Day	
Minted Peas Triple Cooked Chips & Tartar Sauce	£14.95

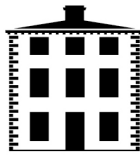
STEAKS All SERVED WITH: *Triple Cooked Chips, Onion Rings, Mushrooms & Vine Tomatoes*

Cote-De-Bœuf 30oz (Cooking Time 40 Mins)	For 2 £58.50
Thirsk 8oz 28 Day Aged Rump Steak	£20.95
Add Sauce: Pepper Corn or Blue Cheese	£2.95

SIDES

Broccoli Cheese (GF) (V)	£3.95
Garden Peas, Shallots & Pancetta (GF)	£3.50
Smoked Paprika & Garlic Roast New Potatoes (GF) (V)	£3.50
Dauphinoise Potatoes (GF) (V)	£3.50
Parsley, Buttered, Bay Potatoes (GF) (V)	£3.50
Triple Cooked Chips (GF) (V)	£3.50
Honey Roast Carrots & Parsnips (GF) (V)	£3.50
Brussel Sprouts & Grated Chestnuts (GF) (V)	£3.50

SANDWICHES (SANDWICHES SERVED UNTIL 5PM)



Open Yorkshire Free Range , Chicken, Bacon, Mango & Basil	£7.95
Open Smoked Salmon , Capers & Pickled Cucumber	£7.75
Open Cold-Water Prawn , Marie Rose Sauce	£7.50
Grassington House BLT	£6.95
Seared Beef Fillet , Spring Onion, Coriander & Chilli	£10.95
Grassington House Club Sandwich , Free Range Chicken, Bacon, Lettuce & Tomato	£8.50
Glazed Gorgonzola , Button Mushrooms & Caramelised Onions	£7.50

All Served On: White, Whole Meal Bread or Gluten Free

DESSERTS

Grassington House Christmas Pudding, Brandy Sauce	£6.50
Pineapple Tatin, Townhead Cream (Cooking Time 20 mins)	£6.50
Dark Chocolate & Orange, Chocolate Fondant, Marjolaine & Orange Ice Cream	£6.50
Baked Raspberry & White Chocolate Cheesecake, Lemon Curd, Raspberry Ripple Ice Cream	£6.50
Stem Ginger Pudding, Poached Pear, Rum & Raisin, Muscovado Sugar Ice Cream	£6.50
Home-made Grassington House Ice Cream (GF)	Scoop £1.75
<i>Liquorice, Vanilla, Marmalade or Dark Chocolate</i>	Bowl (Choose Three) Flavours £4.50

CHEESE BOARD CHOICE

4 Cheeses £8.50

Tunworth, Cow's Milk, Pasteurised

An English Camembert good enough to make a Frenchman weep: vegetal, porcini-flavoured and intense. Tunworth was awarded Supreme Champion Cheese 2013 (British Cheese Awards).

Fellstone, Cow's Milk, Unpasteurised

Based on a traditional old 'dales' recipe of the north of England, Fellstone is aged for three months by which time it has the fresh lemony-lactic flavours of a good Wensleydale, with a supple, firmer texture.

Dale End Cheddar, Cow's Milk, Unpasteurised (V)

Traditional clothbound Cheddar made in Yorkshire by Camphill Village Trust who support people with learning and other disabilities. At this age Dale End Cheddar is mature with a distinctive, tangy bite and rich, long-lasting flavour.

Leeds Blue, Sheep's Milk, Pasteurised

Mario Olianas moved to Yorkshire from Italy in 2001. Hailing from a budding family of Italian gourmets and cheesemakers, Mario uses sheep's milk from Harrogate to create this smooth, rich and creamy Leeds Blue.

Served With: Truffle Honey & Homemade Water Biscuits

Glass of Port

From £4.00

HOT DRINKS

Americano	£2.65
Flat White	£2.85
Latte	£3.10
Cappuccino	£2.95
Single Espresso	£2.20
Double Espresso	£2.60
Mocha	£3.30
ADD FLAVOUR SYRUP	£0.60
Hot Chocolate	£3.30
Hot Chocolate, Whipped Thick Cream	£3.80
English Breakfast Tea for 1	£2.00
Earl Grey Tea	£2.40
Fruit Tea	£2.40
Speciality Teas	£2.40
(Please ask for our selection)	



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Served: 12noon-8.00pm Wednesday-Sunday
(V) VEGETARIAN (GF) GLUTEN FREE