



## GRASSINGTON HOUSE THE POD MENU

<b>Tempting Taster Slate:</b>	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
<b>Fish Sharing Platter:</b>	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
<b>Tempura Tiger Prawns</b>	Starter	£8.50
Coriander Marie Rose & Lime Sea Salt	Main	£16.00
<b>Heritage Tomatoes, Goat's Cheese, Basil &amp; Cider Vinegar (GF) (V)</b>		£7.25
<b>Tapas (GF)</b>	Small Plate	£8.50
<i>Please Choose, One Dish, Dressing &amp; Side from the selection below.</i>	Large Plate	£15.50
Dish: <b>Sea Trout, Tiger Prawns, Beef Fillet Strips or Squid</b>		
<i>Served with Your Choice of Dressing: Garlic Lemon &amp; Parsley or Chilli Spring Onions &amp; Coriander</i>		
<i>Accompanied By: Smoked Paprika &amp; Garlic Roast New Potatoes (GF) (V) OR Chorizo &amp; Chickpeas</i>		

### MAINS

<b>Yorkshire Lamb Cutlet &amp; Loin (GF)</b>		
Lamb Fat Potato, Tomato Compote, Mint Oil Lamb Jus		£22.95
<b>Local Moor Pheasant Breast (GF)</b>		
Pheasant Wellington, Beetroots, Thyme Lentils, Bilberry Jus		£19.95
<b>Seared Sea Trout</b>		
Lobster Tortellini, Wilted Spinach, Chive Nage		£19.95
<b>Seared Sea Bass (GF)</b>		
Charred Leeks, Parsley Nage, Crisp Potato		£19.95
<b>Award-Winning Rag Pudding</b>		
Fillet Mignon, Carrot Puree, Cabbage Faggot & Red Wine Onion Jus		£19.95
<b>Confit Sweet Potato, Roast Courgette (GF) (V)</b>		
Red Pepper, Aubergine Relish, Puffed Rice		£16.95
<b>STEAKS ALL SERVED WITH: Triple Cooked Chips, Onion Rings, Mushrooms &amp; Vine Tomatoes</b>		
<b>Cote-De-Bœuf 30oz (Cooking Time 30 Mins)</b>	For 2	£54.95
<b>Thirsk 8oz 28 Day Aged Rump Steak</b>		£20.95
<i>Add Sauce: Pepper Corn or Blue Cheese</i>		£2.95
<b>Beef Wellington</b>	For 2	£60.00
Includes Two Side Dishes		
<b>Salmon Wellington</b>		£40.00
Includes Two Side Dishes		

### SIDES

<b>Broccoli Cheese (GF) (V)</b>	£3.95
<b>Garden Peas, Shallots &amp; Pancetta (GF)</b>	£3.50
<b>Smoked Paprika &amp; Garlic Roast New Potatoes (GF) (V)</b>	£3.50
<b>Dauphinoise Potatoes (GF) (V)</b>	£3.50
<b>Parsley, Buttered, Bay Potatoes (GF) (V)</b>	£3.50
<b>Triple Cooked Chips (GF) (V)</b>	£3.50
<b>Watermelon, Feta &amp; Cucumber (GF) (V)</b>	£3.50
<b>Vine Tomato, Shallots, Basil &amp; Parmesan (GF) (V)</b>	£3.50



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### DESSERTS

<b>Apple Tatin, Townhead Cream (Cooking Time 20 mins)</b>	£6.50
<b>Dark Chocolate &amp; Orange, Chocolate Fondant, Marjolaine &amp; Orange Ice Cream</b>	£6.50
<b>Baked Pineapple Cheesecake, Blueberry Compote, Yoghurt Ice Cream</b>	£6.50
<b>Stem Ginger Pudding, Poached Pear, Rum &amp; Raisin, Muscovado Sugar Ice Cream</b>	£6.50
<b>Home-made Grassington House Ice Cream (GF)</b>	Scoop £1.75
<i>Liquorice, Vanilla, Marmalade &amp; 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.


*All 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
Hot Chocolate with whipped cream	£3.30
English Breakfast Tea	£2.60
Earl Grey Tea	£2.70
Fruit Tea	£2.70
Speciality Teas ( <i>Please ask for our selection</i> )	£2.70

 Scan this QR code with your NHS COVID-19 App to check-in



(V) VEGETARIAN (GF) GLUTEN FREE

All orders to be e-mailed 48 hours prior. [bookings@grassingtonhouse.co.uk](mailto:bookings@grassingtonhouse.co.uk)

**Please Remember Social Distancing**

**Tel: 01756 752 406**