

# GRASSINGTON HOUSE

## Restaurant Menu

### STARTERS

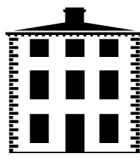
<b>Cream Soup of the Day</b> (V) (GF)	£6.50
<b>6 Lindisfarne Oysters, Wild Garlic Mayonnaise, Tempura or Natural</b>	£19.95
<b>Tempting Taster Slate:</b>	
House Nibbles, Sautéed Tiger Prawns, Hummus & Flat Bread, Vinci Olives, Scallops,	For 1 £12.95
Chicken Liver Pâté, Smoked Salmon, Rare Breed Pork Oriental Spring Rolls	For 2 £23.50
	For 3 £34.50
<b>Fish Sharing Platter:</b> (GF)	For 1 £13.50
Seared King Scallop, Tiger Prawns, Oyster, Smoked Salmon	For 2 £26.00
Lime & Chilli Squid, Smoked Haddock Arancini	For 3 £36.00
<b>Rare Breed Pork Belly</b>	
Chorizo, Apple Gel, Sweet Cider Vinegar & Crackling	£9.25
<b>Seared King Scallops</b>	
Roast Pancetta, Pea Purée & Garden Peas	£12.95
<b>New Season Warm Asparagus</b> (V)(GF)	
Jersey Potatoes, Herb Oil & Aerated Potato	£8.95
<b>Tempura Tiger Prawns</b>	Starter £10.95
Coriander Marie Rose & Lime Sea Salt	Main £19.95

### MAINS

<b>Herb Fed Free Range Chicken Breast</b> (GF)	
Scallions, Wild Mushrooms & Wild Garlic Pomme Purée	£23.50
<b>Yorkshire Seared Lamb</b> (GF)	
Loin, Slow Cooked Breast, Roast Onion, Onion Purée, Broad Beans, Fondant Potato	£24.50
<b>Halibut Fillet</b> (GF)	
King Scallop & Tiger Prawn Thermidor, Crisp Potato, Wilted Spinach	£24.50
<b>Beef Fillet Mignon, Award-Winning Rag Pudding</b>	
Carrot Purée, Cabbage Faggot & Red Wine Onion Jus	£20.50
<b>WYE VALLEY ASPARAGUS</b> (V)(GF)	
Wild Mushrooms, Spinach, Potato Crisp & Poached Hen's Egg	£17.50
<b>Beer Battered Sustainable Fish of The Day</b>	
Minted Peas, Triple Cooked Chips & Tartar Sauce	£16.50
<b>STEAKS</b> – 28 DAY AGED, FROM TASTE TRADITION THIRSK	
<i>All Served with: Triple Cooked Chips, Onion Rings, Mushrooms &amp; Vine Tomatoes</i>	
<b>Fillet Steak, 8oz</b>	£35.50
<b>Rump Steak, 8oz</b>	£25.50
<b>Add Sauce:</b> <i>Pepper Corn</i> (GF) or <i>Blue Cheese</i> (GF)	£3.50

### SIDES

<b>Broccoli</b> (GF) (V)	£3.95
<b>Wilted Greens</b> (GF) (V)	£3.95
<b>Garlic Roast New Potatoes</b> (GF) (V)	£3.95
<b>Skinny Fries</b> (GF) (V)	£3.95
<b>Triple Cooked Chips</b> (GF) (V)	£3.95
<b>Honey Roast Carrots</b> (GF) (V)	£3.95
<b>Grassington House Salad</b> (GF) (V)	£3.95



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### DESSERTS

<b>Aerated White Chocolate, Passion Fruit, Yuzu, Marjolaine &amp; Cocoa Tuile</b>	£7.50
<i>Pedro Ximenez – Spain – 50ml</i>	£4.00
<b>Milk Chocolate Tart, Salted Peanut Butter, Popcorn Ice Cream</b>	£7.50
<i>La Perle d'Arche, Sauternes – Bordeaux – France – 70ml</i>	£8.95
<b>Blackcurrant Parfait, Meringue, Vanilla Custard &amp; Caramelised White Chocolate</b>	£7.50
<i>Red Muscadel – Nuy Winery – South Africa – 70ml</i>	£4.00
<b>Lemon Posset, Strawberry Sorbet, Strawberries &amp; Honeycomb</b>	£7.50
<i>Samos Vin Doux NV – Greece – 70ml</i>	£4.00
<b>Dessert Slate For Two</b>	
If You cannot choose or want to share? Try our sharing slate for two with a taste of all our desserts	£19.50
<b>Home-made Grassington House Ice Cream</b>	Scoop £3.00
<i>Liquorice, Vanilla, Marmalade or Dark Chocolate (Choose Three Flavours)</i>	Bowl £7.50

### CHEESE BOARD CHOICE

4 Cheese £11.95

#### Tunworth. Pasteurised, Cow

An English Camembert good enough to make a French man weep, Vegetal, Porcini flavoured & intense, awarded 2013 Supreme Champion at the British Cheese Awards

*Made by Stacey Hedges & Charlotte Spruce, Herriard Hampshire..*

#### Yorkshire Pecorino Fresco. Pasteurised, Cow

This Yorkshire Pecorino Fresco ('young Pecorino') is only 30 days old, and like all classic Italian young cheeses is smooth, yogurty and sweet. You could easily over-indulge...

*Made by Mario Olianas in Adel, near Leeds, West Yorkshire.*

#### Berwick Edge. Unpasteurised, Cow

Berwick Edge is Northumberland's version of aged Gouda/Cheddar cross. It is made by hand by the Maxwell family, following traditional Dutch methodology, using fresh raw milk from their own herd of cows. Aged for a full year, Berwick Edge develops a strong, sharp flavour, offset by a caramel sweetness and crystalline texture.

*Made by Maggie Maxwell in Wooler, Northumberland, England*

#### Darling Blue Pasteurised, Cow

Darling Blue is a newly created British blue cheese made on Doddington farm, bordering Scotland, using milk fresh from their herd of cows. It is firm textured and has delicate blue veining, which breaks down the texture and flavour of the cheese to make Darling Blue smooth and creamy with a rich complex flavour.

*Made by Maggie Maxwell in Wooler, Northumberland, England*

**Served with:** Rhubarb & Apple Chutney, Homemade Water Biscuits

<b>Truffle Honey</b>	£2.00
<b>Glass of Port</b>	From £4.00

### AND TO FINISH...

A Selection of Coffees & Speciality Teas Available	From £2.75
Grassington House Liqueur Coffee	From £7.25

Served: 12 Noon-8.00pm Wednesday, Thursday & Sunday

12 Noon-8.30pm Friday & Saturday

(V) VEGETARIAN (GF) GLUTEN FREE