



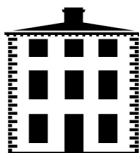
GRASSINGTON HOUSE THE POD MENU

STARTERS:

6 Lindisfarne Oysters, Natural or Tempura, Wild Garlic Mayonnaise	£21.95
Tempting Taster Slate:	For 1 £14.95
Sautéed Tiger Prawns, Hummus & Flat Bread, Vinci Olives, Scallops,	For 2 £28.50
Chicken Liver Pâté, Smoked Salmon, Rare Breed Pork Oriental Spring Rolls	For 3 £39.50
Fish Sharing Platter:	For 1 £14.95
Seared King Scallop, Tiger Prawns, Oyster, Smoked Salmon	For 2 £28.50
Lime & Chilli Squid, Smoked Haddock Arancini	For 3 £39.50
Wild Mushroom & Chicken Cannelloni	
Parmesan & Crispy Chicken Skin, Mushroom Puree	£9.50
Seared King Scallop (GF)	
Spiced Cauliflower, Golden Raisin Puree, Pistachio	£12.50
Salt Baked Celeriac (V) (GF)	
Celeriac & Shallot Relish, Egg Yolk Puree, Crisp Potato, Truffle Pecorino	£9.50
Tempura Tiger Prawns	Starter £10.95
Coriander Marie Rose & Lime Sea Salt	Main £19.95

MAINS:

Grimwith Pheasant Breast (GF)	
Pancetta, Shallots, Mushrooms, Bourguignon Sauce, Dauphinoise Potato	£24.95
Rare Breed Pork Fillet	
Sage, Onion & Chicken Mousse, Smoked Potato, Alsace Cabbage, Chorizo & Toffee Apple Jus	£24.95
Grilled East Coast Cod Fillet	
Tiger Prawn Boudin, Blushed Tomatoes, Spinach, Mussel & Tomato Nage, Crisp Potato	£25.95
Beef Fillet Mignon, Award-Winning Rag Pudding	
Carrot Purée, Cabbage Faggot & Red Wine Onion Jus	£24.95
Roast Pumpkin Tortellinis (V)	
Pumpkin Fondant, Spiced Pumpkin Puree, Seed Granola, Ogglesfield Cheese Fritters	£19.50
Beer Battered Sustainable Fish of The Day	
Minted Peas, Triple Cooked Chips & Tartar Sauce	£17.95
Beef Wellington, Includes Two Sides (Serves Two)	£65.00
Salmon Wellington, Includes Two Sides (Serves Two)	£45.00
PLEASE NOTE WE REQUIRE 48 HOURS NOTICE TO ORDER WELLINGTONS	
STEAKS - 28 DAY AGED, FROM TASTE TRADITION, THIRSK	
<i>All Served with: Triple Cooked Chips, Onion Rings, Mushroom & Vine Tomato</i>	
Fillet Steak, 8oz	£35.50
Cote-De-Bœuf 30oz (Cooking Time 40 Mins)	
PLEASE NOTE WE REQUIRE FIVE WORKING DAYS NOTICE TO ORDER	For 2 £60.00
Add Sauce: Pepper Corn or Blue Cheese	£3.50
SIDES:	
Wild Garlic Smoked Mash Potato (GF) (V)	£4.50
Wilted Greens (GF) (V)	£4.50
Broccoli Cheese (GF) (V)	£4.95
Skinny Fries (GF) (V)	£4.50
Triple Cooked Chips (GF) (V)	£4.50
Honey Roast Carrots & Parsnips (GF) (V)	£4.50
Grassington House Salad (GF) (V)	£4.95
Brussel Sprouts, Chestnuts & Pancetta (GF)	£4.95



GRASSINGTON HOUSE THE POD MENU

DESSERTS

Grassington House Peach

White Chocolate Mousse, White Peach Puree £7.50

Samos Vin Doux – Greece 70ml £6.95

Apple Tart Tatin

Blackcurrant & Vanilla Mille-Feuille, Liquorice Ice Cream £7.50

Verdejo la Chalada – Vinos Sanz – Spain 70ml £4.00

Salted Caramel Tart

Raspberry Macaron, Raspberry Sorbet, Chocolate Aero £7.50

Tertre dy Lys, Sauternes, France 70ml £8.95

Chocolate & Hazelnut

Chocolate Crèmeux, Roasted Hazelnuts, Tuile, Vanilla Ice Cream £7.50

Red Muscadel – Nuy Winery – South Africa 70ml £6.95

Dessert Slate for Two

If you cannot choose or want to share? Try our sharing slate for two with a taste of all our desserts £19.50

Home-made Grassington House Ice Cream

Scoop £3.00

Liquorice, Vanilla, Marmalade or Dark Chocolate (Choose Three Flavours) Bowl £7.50

CHEESE BOARD CHOICE

4 Cheese £14.95

Ingot, Raw, Goat

Made in south Cumbria with milk from a small herd of 200 goats of the ancient Golden Guernsey breed. Milked every day by Nicola and Martin to produce a lactic fresh goats' cheese with velvety-smooth mouthfeel reminiscent of the very best French Loire goats' cheeses.

Baron Bigod, Unpasteurised, Cow

Using the traditional French Montbéliarde cow, Baron Bigod is Britain's first unpasteurised Brie to be made on the farm in traditional large (3kg) wheels, and ladled by hand. The French are jealous...

Made by Jonathan and Dulcie Crickmore in Bungay, Suffolk, England.

Doddington, Unpasteurised, Cow

Crystalline and powerful, this 2 year old Doddington is made using a hybrid of cheese-making techniques – it has echoes of Parmesan, Cheddar and aged Gouda – yet cheese-maker Maggie's original main influence was Red Leicester!

Made by Maggie Maxwell in Wooler, Northumberland, England.

Leeds Blue, Pasteurised, Sheep

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.

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

Glass of Port

From £4.00

AND TO FINISH...

A Selection of Coffees & Speciality Teas Available From £3.00

Grassington House Liqueur Coffee From £7.75

(V) VEGETARIAN (GF) GLUTEN FREE