

GRASSINGTON HOUSE

DINING OFFER!

Book your stay direct
with us and receive

£15.00

towards food and drink

The offer is available Monday-Sunday

TERMS & CONDITIONS

Redeemable against Grassington House 'Dining Offer' 2020.

You may transfer your voucher to friends or family if you are unable to use it yourself.

- The offer is based on two people sharing.
- The voucher is valid for accommodation bookings only.
- Voucher can only be used for reservations made directly with Grassington House by phone or online at www.grassingtonhouse.co.uk
- This voucher cannot be used in conjunction with any other offer or against existing bookings.
- Subject to availability and excludes special events.
- Only one voucher per booking will be accepted.
- 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 dales of Yorkshire are easily accessible from the pretty town of Grassington, ideal for walking or an energetic cycle.



ROOM TARIFF 2020

Sunday to Friday INCLUSIVE

Add 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

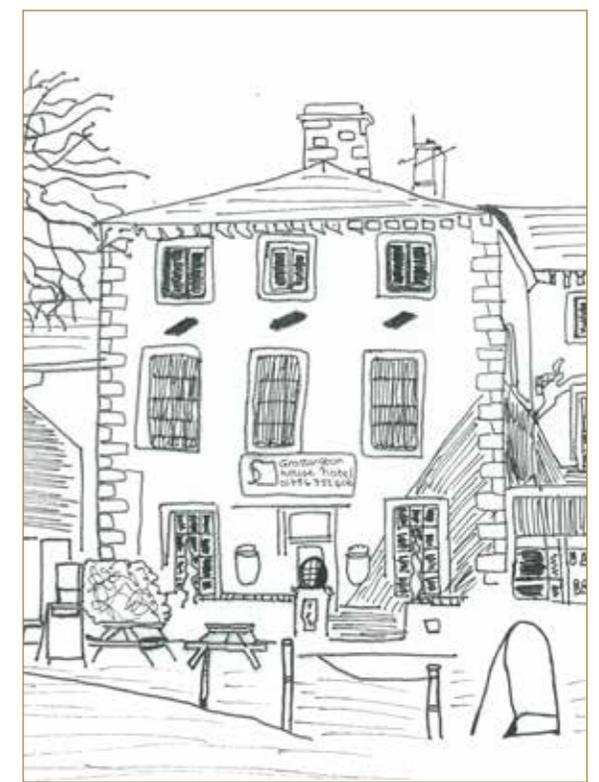
📷 /grassington_house

🌐 www.grassingtonhouse.co.uk



EVENTS 2020

MARCH-SEPTEMBER



GRASSINGTON HOUSE

ESCAPE • EAT • ENJOY

Tel: 01756 752 406



GRASSINGTON HOUSE

ESCAPE • EAT • ENJOY

5 The Square, Grassington, North Yorkshire BD23 5AQ



Experience Grassington House

Relish the stunning Yorkshire Dales in the lap of luxury at our welcoming boutique hotel. Providing outstanding food and award-winning hospitality, we have won countless accolades - and the hearts of many. We invite you to find out why, and our dedicated team promise you a memorable visit.

Relax in sumptuous rooms exuding luxury and dine in the restaurant for truly creative cuisine in a friendly, comfortable setting. Overlooking the picturesque cobbled square at the heart of Grassington, with private parking we're the perfect spot for exploring the Dales village shops and galleries. Then breathe in the fresh Wharfedale air as you discover stunning scenic walks along the river, ancient woodland, Iron Age settlements and local lead-mining heritage on our magnificent limestone hills.

We look forward to welcoming you.

John & Sue Rudden

Front Cover: Drawing by Jessica Rudden, age 12

GRAZING MENU

Our informal light menu is created from locally sourced and seasonally inspired ingredients, served the 'Grassington House way' – traditional luxury with a modern and eclectic twist.

Served: Monday-Friday
Lunch 12noon till 2.30pm
Saturday & Sunday Lunch 12noon till 4pm
Monday-Sunday Evening 6pm till 7.30pm



2-4-1 DINNER MENU

Five-Course Gourmet Menu
£55.00 per couple

Served: Sunday 6pm till 8pm
& Monday 6pm till 9pm
(excludes Bank Holidays & special events)

THE LUNCH & EARLY EVENING MENU

Two-Course £17.50
Three-Course £19.50

Served: Monday-Friday
Lunch 12noon till 2.30pm
Saturday Lunch 12noon till 4pm
Tuesday-Thursday Evening 6pm 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 4pm

MARCH

MOTHERING SUNDAY

Sunday 22nd March

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

£26.50 per person
Under 12s £12.50

Tables 12noon till 8pm



APRIL

GOOD FRIDAY FISH SUPPER

Friday 10th April

Guaranteed the freshest and best catch of the day, our long-standing relationship with our finest fishermen ensures that the tastiest fish are reserved for your plate and served with delectable accompaniments.

Four-Course Special Menu
£39.50 per person

Tables 6pm till 9pm

EASTER SUNDAY LUNCH

Sunday 12th 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

Tables 12noon till 8pm

THE GINFEST AT GRASSINGTON!

Friday 24th April

Rudden's Ruin and more. Discover the origins and history of our favourite tipples, tasting five award-winning northern gins expertly paired with both garnish and tonic.

£25 per person

Includes a light supper. 7pm for 7:30pm

MAY

CALL MY BLUFF WINE TASTING EVENING

Friday 8th May

Whether or not you are a wine buff, this is a fun evening with wine experts Yorkshire Vintners. Enjoy trying a selection of interesting wines over dinner and rate their descriptions TRUE or FALSE.

£25.00 per person

Includes 6 tasting glasses of wine and two-course dinner.

JUNE

FATHER'S DAY

Sunday 21st 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 till 8pm

GRASSINGTON FESTIVAL OF MUSIC & ARTS 2020

Friday 12th-Saturday 27th June

Enjoy the summer buzz of this vibrant eclectic festival from our perfect location at the centre of the village. Soak up the live music and events in the Square from our bar and terrace and join us for dinner before an evening event.

Pre-theatre dinner available from 5pm

Booking Essential

SEPTEMBER

1940s WEEKEND

Friday 18th-Sunday 20th September

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 don our own period costumes and regalia to join in the fun.

Lunch and dinner are served in the bar, whilst our pop up restaurant outside in the terrace remains a firm favourite especially our Raclette Cheese!

For details go to:

www.grassington1940sweekend.co.uk

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

YORKSHIRE

Afternoon Tea

Love your pies and pasties, but in delicate and bitesize portions, followed by 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 inspired by local produce and artisan suppliers, and from Sue and John's own family favourites. The focus is on homemade and handcrafted dishes, from our kitchen-churned butter and 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. Our bitesize 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 his winning AA Chef of the Year. The Happy Cake has also been inspired



by Sue, who regularly presents these to her staff. The creamy, chocolatey taste can only make them happy. The secret is crème pate and chocolate ganache in a choux pastry. And of course, no afternoon tea would be complete without scones, made with the buttermilk churned from our own fresh butter and served warm.



Finalist in the Afternoon Tea Awards, London