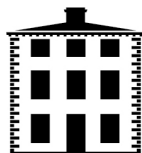


## GRASSINGTON HOUSE THE POD MENU

|  |             |        |
|--|-------------|--------|
| <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     | £7.95  |
| Coriander Marie Rose & Lime Sea Salt   | Main        | £15.00 |
| <b>Heritage Tomatoes, Goat's Cheese, Basil &amp; Cider Vinegar</b> (GF) (V)                                    |             | £7.25  |
| <b>Tapas</b> (GF)  | Small Plate | £8.50  |
| <i>Please Choose, One Dish, Dressing &amp; Side from the selection below.</i>                                  | Large Plate | £15.50 |
| Dish: <b>Hake, 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>      |             |        |
| <b>MAINS</b>   |             |        |
| <b>Yorkshire Lamb Cutlet &amp; Loin</b> (GF)   |             |        |
| Lamb Fat Potato, Tomato Compote, Mint Oil Lamb Jus   |             | £22.25 |
| <b>Local Moor Grouse Breasts</b> (GF)  |             |        |
| Carrots, Bilberries, Truffle, Savoury Granola  |             | £24.50 |
| <b>East Coast Hake</b>   |             |        |
| Tempura Oyster, Broad Beans, Waxed Dill Potatoes, Red Wine Fish Jus  |             | £18.95 |
| <b>Seared Sea Bass</b> (GF)  |             |        |
| 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</b> (GF) (V)   |             |        |
| 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, Blue Cheese or Diane</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   |             |        |
| <b>SIDES</b>   |             |        |
| <b>Broccoli Cheese</b> (GF) (V)  |             | £3.95  |
| <b>Garden Peas, Shallots &amp; Pancetta</b> (GF)   |             | £3.50  |
| <b>Smoked Paprika &amp; Garlic Roast New Potatoes</b> (GF) (V)   |             | £3.50  |
| <b>Dauphinoise Potatoes</b> (GF) (V)   |             | £3.50  |
| <b>Parsley, Buttered, Bay Potatoes</b> (GF) (V)  |             | £3.50  |
| <b>Triple Cooked Chips</b> (GF) (V)  |             | £3.50  |
| <b>Watermelon, Feta &amp; Cucumber</b> (GF) (V)  |             | £3.50  |
| <b>Vine Tomato, Shallots, Basil &amp; Parmesan</b> (GF) (V)  |             | £3.50  |



## GRASSINGTON HOUSE THE POD MENU

### DESSERTS

|   |                                    |
|---|------------------------------------|
| <b>Apple Tatin, Townhead Cream (Cooking Time 20 mins)</b>                             | £6.50                              |
| <b>Dark Chocolate Melt, Raspberry Ripple 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 Olinas 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   | £2.50 |
| Flat White  | £2.65 |
| Latte   | £2.75 |
| Cappuccino  | £2.80 |
| Single Espresso   | £2.00 |
| Double Espresso   | £2.50 |
| Mocha   | £3.00 |
| Hot Chocolate   | £3.10 |
| English Breakfast Tea                                   | £2.50 |
| Earl Grey Tea   | £2.50 |
| Fruit Tea   | £2.60 |
| Speciality Teas ( <i>Please ask for our selection</i> ) | £2.60 |



(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**