



GRASSINGTON HOUSE

THE POD MENU

STARTERS:

Tempting Taster Slate:

House Nibbles, Sautéed Tiger Prawns, Hummus & Flat Bread, Vinci Olives, Scallops, Chicken Liver Pâté, Smoked Salmon, Rare Breed Pork Oriental Spring Rolls

For 1 £12.95
For 2 £23.50
For 3 £34.50

Fish Sharing Platter:

Seared King Scallop, Tiger Prawns, Oyster, Smoked Salmon
Lime & Chilli Squid, Smoked Haddock Arancini

For 1 £13.50
For 2 £26.00
For 3 £36.00

Rare Breed Pork Belly

Chorizo, Apple Gel, Sweet Cider Vinegar & Crackling

£9.25

Seared King Scallops (GF)

Roast Pancetta, Pea Purée & Garden Peas

£12.95

New Season Warm Asparagus (GF)

Jersey Potatoes, Herb Oil & Aerated Potato

£8.95

Tempura Tiger Prawns

Coriander Marie Rose & Lime Sea Salt

Starter £10.95
Main £19.95

MAINS:

Herb Fed Free Range Chicken Breast (GF)

Scallions, Wild Mushrooms & Wild Garlic Pomme Purée

£23.50

Yorkshire Seared Lamb (GF)

Loin, Slow Cooked Breast, Roast Onion, Onion Purée, Broad Beans, Fondant Potato

£24.50

East Coast Cod (GF)

King Scallop & Tiger Prawn Thermidor, Crisp Potato, Wilted Spinach

£24.50

Beef Fillet Mignon, Award-Winning Rag Pudding

Carrot Purée, Cabbage Faggot & Red Wine Onion Jus

£20.50

WYE VALLEY ASPARAGUS (V)(GF)

Wild Mushrooms, Spinach, Potato Crisp & Poached Hen's Egg

£17.50

Beer Battered Sustainable Fish of The Day

Minted Peas, Triple Cooked Chips & Tartar Sauce

£16.50

Beef Wellington, Includes Two Sides (Serves Two)

£60.00

Salmon Wellington, Includes Two Sides (Serves Two)

£40.00

PLEASE NOTE WE REQUIRE 48 HOURS NOTICE TO ORDER WELLINGTONS

STEAKS – 28 DAY AGED, FROM TASTE TRADITION THIRSK

All Served with: Triple Cooked Chips, Onion Rings, Mushrooms & Vine Tomatoes

Fillet Steak, 8oz

£35.50

Rump Steak, 8oz

£25.50

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

Broccoli (GF) (V)

£3.95

Wilted Greens (GF) (V)

£3.95

Garlic Roast New Potatoes (GF) (V)

£3.95

Skinny Fries (GF) (V)

£3.95

Triple Cooked Chips (GF) (V)

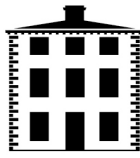
£3.95

Honey Roast Carrots (GF) (V)

£3.95

Grassington House Salad (GF) (V)

£3.95



GRASSINGTON HOUSE THE POD MENU

DESSERTS

Aerated White Chocolate, Passion Fruit, Yuzu, Marjolaine & Cocoa Tuile	£7.50
<i>Pedro Ximenez – Spain – 50ml</i>	£4.00
Milk Chocolate Tart, Salted Peanut Butter, Popcorn Ice Cream	£7.50
<i>La Perle d'Arche, Sauternes – Bordeaux – France – 70ml</i>	£8.95
Blackcurrant Parfait, Meringue, Vanilla Custard & Caramelised White Chocolate (GF)	£7.50
<i>Red Muscadell – Nuy Winery – South Africa – 70ml</i>	£4.00
Lemon Posset, Strawberry Sorbet, Strawberries & Honeycomb (GF)	£7.50
<i>Samos Vin Doux NV – Greece – 70ml</i>	£4.00
Home-made Grassington House Ice Cream	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

Truffle Honey	£2.00
Glass of Port	From £4.00

AND TO FINISH...

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

(V) VEGETARIAN (GF) GLUTEN FREE