



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 £9.50
For 2 £18.00
For 3 £27.00

Fish Sharing Platter:

Seared King Scallop, Tiger Prawns, Oyster, Smoked Salmon
Lime & Chilli Squid, Crispy Mussels

For 1 £11.50
For 2 £22.00
For 3 £32.00

Slow Cooked Yorkshire Lamb Breast (GF)

White Onion Puree, Gremolata, Crisp Onions

£7.25

Heritage Tomatoes, Goat's Cheese Fritters, Basil & Cider Vinegar (GF) (V)

£7.25

Yorkshire Free Range Chicken, King Scallop, Lovage, Pancetta & Salt & Pepper

£9.25

Tempura Tiger Prawns

Coriander Marie Rose & Lime Sea Salt

Starter £8.50
Main £16.00

Yorkshire Free Range Chicken Liver Pate, Mulled Wine Jelly

£6.95

TAPAS (GF)

Please Choose, One Dish, Dressing & Side from the selection below.

Small Plate £8.50
Large Plate £15.50

DISH: Monk Fish, Tiger Prawns, Beef Fillet Strips or Squid

Served With Your Choice of Dressing: Garlic Lemon & Parsley or Chilli Spring Onions & Coriander

Accompanied By: Smoked Paprika & Garlic Roast New Potatoes (GF) (V) OR Chorizo & Chickpeas

MAINS

Gressingham Duck Breast & Leg (GF)

Celeriac, Pancetta & Wild Mushroom Jus

£22.50

Local Moor Pheasant Breast

Pheasant Wellington, Beetroots, Thyme Lentils, Blueberry Jus

£19.95

Baked Monk Fish (GF)

Tiger Prawns & Courgettes, Tomato Lemon Herb Oil

£19.95

Seared Sea Bass (GF)

Charred Leeks, Parsley Nage, Crisp Potato

£19.95

Award-Winning Rag Pudding

Fillet Mignon, Carrot Puree, Cabbage Faggot & Red Wine Onion Jus

£19.95

Roast Pumpkin & Sage Lasagne (V)

Oglesfield Cheese

£16.95

Beef Wellington, Includes Two Sides

£60.00

Salmon Wellington, Includes Two Sides

£40.00

STEAKS ALL SERVED WITH: Triple Cooked Chips, Onion Rings, Mushrooms & Vine Tomatoes

Cote-De-Bœuf 30oz (Cooking Time 40 Mins)

For 2 £58.50

Thirsk 8oz 28 Day Aged Rump Steak

£20.95

Add Sauce: Pepper Corn or Blue Cheese

£2.95

SIDES

Broccoli Cheese (GF) (V)

£3.95

Garden Peas, Shallots & Pancetta (GF)

£3.50

Smoked Paprika & Garlic Roast New Potatoes (GF) (V)

£3.50

Dauphinoise Potatoes (GF) (V)

£3.50

Parsley, Buttered, Bay Potatoes (GF) (V)

£3.50

Triple Cooked Chips (GF) (V)

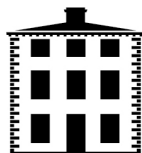
£3.50

Honey Roast Carrots & Parsnips (GF) (V)

£3.50

Brussel Sprouts & Grated Chestnuts (GF) (V)

£3.50



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DESSERTS

Grassington House Christmas Pudding, Brandy Sauce	£6.50
Pineapple Tatin, Townhead Cream (Cooking Time 20 mins)	£6.50
Dark Chocolate & Orange, Chocolate Fondant, Marjolaine & Orange Ice Cream	£6.50
Baked Raspberry & White Chocolate Cheesecake, Lemon Curd, Raspberry Ripple Ice Cream	£6.50
Stem Ginger Pudding, Poached Pear, Rum & Raisin, Muscovado Sugar Ice Cream	£6.50
Home-made Grassington House Ice Cream (GF)	Scoop £1.75
<i>Liquorice, Vanilla, Marmalade or 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 Olianias 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.


Served With: Truffle Honey & Homemade Water Biscuits

Glass of Port

From £4.00

HOT DRINKS

Americano	£2.65
Flat White	£2.85
Latte	£3.10
Cappuccino	£2.95
Single Espresso	£2.20
Double Espresso	£2.60
Mocha	£3.30
ADD FLAVOUR SYRUP	£0.60
Hot Chocolate	£3.30
Hot Chocolate, Whipped Thick Cream	£3.80
English Breakfast Tea for 1	£2.00
Earl Grey Tea	£2.40
Fruit Tea	£2.40
Speciality Teas	£2.40
(Please ask for our selection)	

 Scan this QR code with your NHS COVID-19 App to check-in



Served: 12noon-8.00pm Wednesday-Sunday
(V) VEGETARIAN (GF) GLUTEN FREE