

RESTAURANT



Lunch Menu

12 Noon until 2.30pm
(excluding Sunday Lunch)

LIGHT BITES & STARTERS

'Croque Madame' Hot Open Sandwich on Ciabatta loaf with Local Ham, Rarebit and Fried Egg	£6.75
Hazlewood Club Sandwich with Bacon, Chicken, Tomato & Boiled Egg	£7.50
Fresh Tuna Steak & Nicoise Salad	£8.95
Oriental Duck Spring Rolls with Hoi Sin Dipping Sauce	£6.95
Garlic Wild Mushrooms on Toast with melting Yorkshire Blue Cheese	£6.95
Game Terrine with Cranberry & Truffle Focaccia & Pear Chutney	£5.95
Smoked Haddock and Salmon Fishcake with Homemade Tartare Sauce	£6.75
Beetroot Cured Salmon with Celeriac & Fennel Coleslaw & Horseradish Loaf	£7.25

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BIG BITES & MAINS

Local Pork & Leek Bangers & Mash served with Onion Gravy	£9.95
Famous Hazlewood Fish & Chips with Mushy Peas & Tartare Sauce	£10.50
Classic Pasta Carbonara with Parmesan & Pancetta	£10.95
Aberdeen Angus Burger served in Ciabatta with Bacon, Cheese & Chips	£10.95
Fresh Scottish Rope Mussels Served Mariniere Style with French Fries and Garlic Mayonnaise	£10.95
Roast breast of Chicken 'Coq au Vin' served with Buttered Mash & Green Vegetables	£12.95
Grilled Sirloin Steak with Grill Garnish & Hand Cut Chips	£16.95
Homemade Meatballs on Spaghetti in Italian Tomato and Basil Sauce	£11.50



Afternoon Teas, Cakes & Sandwiches

Available 10am – 6pm

Smoked Salmon	£6.95
Prawn & Marie Rose	£6.25
Roast Chicken & Mayonnaise	£5.50
Ham & English Mustard	£5.50
Cheese & Pickle	£5.50
Portion of Chips	£2.50

All served with Dressed Leaves Mixed Salad & Tortilla Chips

Pot of Tea or Coffee with Shortbread Biscuits	£2.95
Pot of Tea or Coffee & Toasted Teacake served with Butter	£4.25

Hazlewood Afternoon Tea

A pot of Tea,
 A sandwich with a choice of the following fillings:
 Smoked Salmon, Roast Ham, Roast Chicken & Mayonnaise
 or Prawn & Marie Rose;
 Sultana Scone, strawberry jam and clotted cream
 and Chef's choice of cakes
£13.95 per person
£25.00 for two people

Yorkshire Cream Tea

A pot of Tea,
 a slice of Fruit Cake,
 a Sultana Scone, strawberry jam and clotted cream
£7.25 per person

**Add a Glass of Taittinger Brut Reserve
 Champagne for only
 £8.50 per person
 or a Bottle of Taittinger Brut Reserve Champagne
 for £45.00 per bottle**



DESSERTS

"Coffee & Mints" - Mocha Crème Brulee with After Dinner Mint Mousse & Biscotti 'Sugar Cubes'	£6.95
Poached Pear Tart Tatin with Vanilla Ice Cream, Candied Walnuts & Port Syrup	£6.50
Hot Chocolate Fondant with Iced Cherry Parfait & Cider Toffee	£6.50
Apple & Blackberry Charlotte with Cinnamon Ice Cream & Apple Crisp	£6.50
Warm Treacle Tart with Ovaltine Ice Cream & Set Orange Curd	£6.50
Yorkshire Cheese Board	
Fountains Gold – A semi hard cheese with a soft cheddar like consistency produced in Hawes, North Yorkshire	
King Richard III Wensleydale – Produced by Suzanne Strike of Newton-le-Willows, Bedale	
Mrs Bell's Blue – A blue veined cheese with a rich creamy texture and a full robust flavour	
Ribblesdale Smoked Goat's – Produced near the River Ribble with a mellow rich flavour with a hint of oak	
Old Peculiar – A Swaledale cheese from Richmond, soaked in Theakston's Ale	
served with Quince Cheese, Celery, Grapes, Biscuits & Fruit Cake	
3 cheeses	£6.95
4 cheeses	£7.95
5 cheeses	£8.95
Coffee & Petits Fours	£2.75

Sunday Lunch
Served 12 noon – 3pm

Cookery Masterclass
Please ask for information