

## The Menu

### Starters

Soup	Holdsworth House soup of the season	5.95
Venison	Local loin of venison carpaccio, horseradish iced cream, Madeira vinaigrette	9.95
Salmon	Home cured organic salmon, beetroot and radish, baby shoots	7.95
Mushrooms	Wild mushroom tartare, tomato compote, truffle oil	6.95
Foie gras	Terrine of foie gras, Sauternes jelly, brioche	11.95
Scallops	Pan fried Black Pearl king scallops, salsify and seaweed	10.95
Duck	Beverly confit duck leg rilette, caramelized onion jam, garlic croutons	7.50

### Mains

Beef	Aged beef fillet, miniature beef pie, wild Highland mushrooms, parsnips, gratin Dauphinoise	26.95
Pork	'Annie's Happy Trotters' pork fillet caramelized shallot gnocchi, wilted spinach, apple-sage puree	19.95
Turbot	Sustainable turbot, cauliflower cheese puree, Confit chicken wing, leeks, red wine jus	26.50
Lamb	Rack and shoulder of Bolton Abbey lamb, fondant potato, cumin jus, peas a la Francaise	22.50
	Anglesey sea bass, braised lentils, pancetta, buttered spinach, saffron and Menai mussel nage	19.95
	Pan roasted Beverley duck breast, pomme Anna celeriac, creamed cabbage, pied bleu mushrooms	23.50
	Duo of pumpkin, sautéed wild mushrooms, roasted winter vegetable, herb oil	

### Grills

28 day matured beef fillet	27.50
28 day matured beef sirloin	20.95
28 matured beef rib eye	19.95
Venison T-bone	24.95
Barnsley chop	18.95

All our grills are served with a choice of house chips, French fries or Ratte potatoes, roast plum tomato, field mushroom and watercress

### Sauces

Béarnaise, blue cheese or peppercorn	3.50
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### Side Orders

House chips	3.00
Selection of season vegetables	3.00
Creamed cabbage	3.00
Peas a la Francaise	3.50
Gratin Dauphinoise	3.50
Ratte potatoes	3.50

### The Market Menu

Monday to Thursday lunch and dinner before 7.30pm

2 courses £15.95 3 course £19.95

Please request this separate menu

### The Holdsworth Tasting Menu

The perfect way to indulge and sample some of our most popular dishes

Chef's amuse bouche

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Beverly confit duck leg rilette, caramelized onion jam  
garlic croutons

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Pumpkin cappuccino

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Pan fired Black Pearl king scallops, salsify and seaweed

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Aged beef fillet, miniature beef pie, wild Highland mushrooms  
parsnip, spinach, gratin Dauphinoise

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Chef's dessert

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Coffee and petit fours

£45.00 per person, to be enjoyed by the entire table

Cheese may be taken as a final course served as a platter for two £10.95

We have suggested half bottles of wine to accompany each dish. However, alternative wines by the glass can also be recommended

### Cheese and Dessert Menu

We have a separate menu for desserts and farmhouse cheeses

### Yorkshire on a Fork

Each month we feature one of our best Yorkshire food and drink suppliers and producers. The three course dinner menu is just £20 and gives you the opportunity to sample some of the best dishes this county has to offer.

Please ask for further details

### Private Dining

Exclusive dining rooms at Holdsworth House provide the perfect setting for celebrations whatever the occasion; weddings, christenings, parties, family birthdays, anniversaries or company dinners. Enjoy dinner in your own private room with dedicated staff, an open log fire, candlelight and a specially created menu. Please go to our website to view the options or call Claire on 01422 232359

Some of our dishes may contain nuts please ask for more information  
All prices are inclusive of VAT and exclusive of service charge